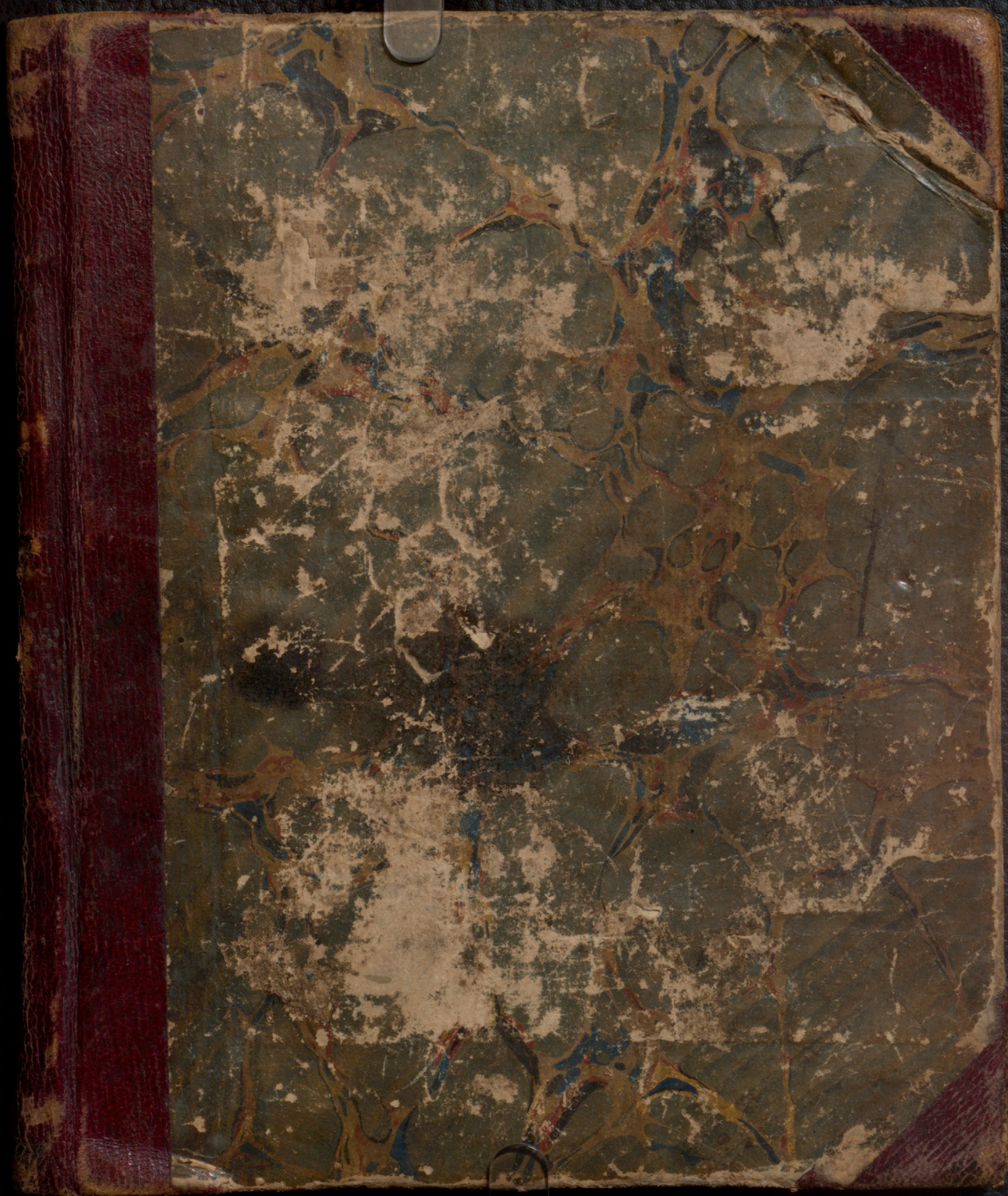




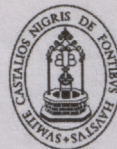
80

£650

(Cookery. Manuscript.) Family Receipt Book. England: c. 1802-49, manuscript in ink on paper water-marked 1802, title-page with a quotation from *The Spectator*, pp. [2, title-page], 144 (gap in the pagination between 90 and 100, and so in the Index), a number of blanks and a 12-page index, 4to, original purple half roan over marbled boards, rubbed, good **£650.00**

A good Regency receipt book in several hands with mainly culinary entries, some medical and just a few household. The compilers' names are not vouchsafed us, neither can much be gleaned from the sources given: there are a few from periodicals, but otherwise all female, just one aristocratic, a Lady Webster. One cake is according to Grandmother Corbett's recipe. The customary range of pickles and puddings, wines and cakes are found. Cowslip seems to have been a favourite, and there are multiple receipts for Noyeau. There is Lethe (probably an aptly named concoction, with prices given for the ingredients, lemons, brandy and sugar), Everton Toffee, and Transparent Pudding. A few recipes are for 'fast food', for example a 'Broth Impromptu.' Oysters and anchovies feature in many recipes.

the
hand
map
both
- pot.



BLACKWELL

RARE BOOKS

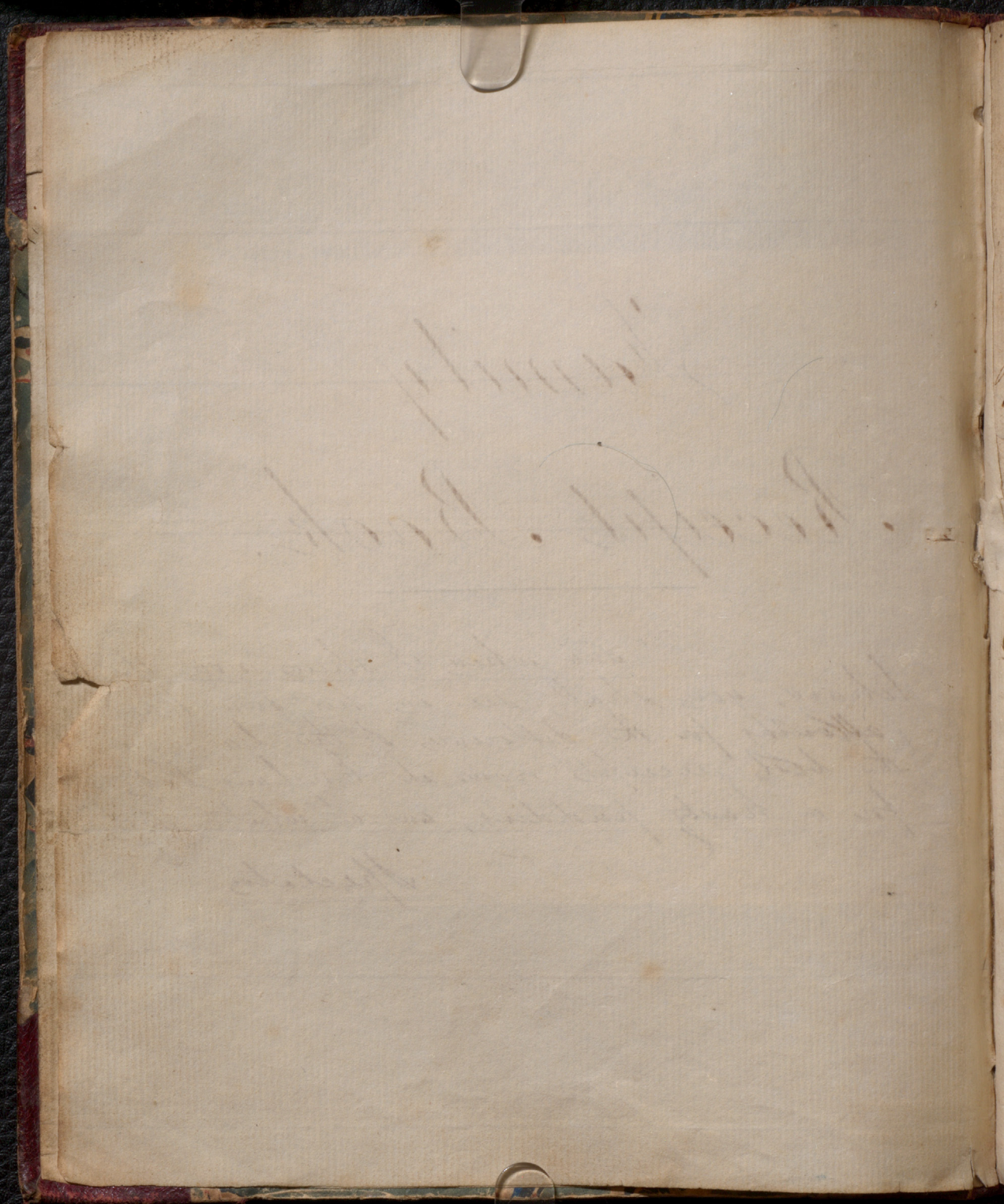
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x To stew Carpe

Fry your fish on one side of a fine brown
lay them in the fish kettle upon the strainer
with the fryd side upwards with some good beef
gravy the peel and juice of a small lemon an
onion stuck with cloves, some port wine,
walnut, cucumbers, and mushroom catsups
cover the kettle very close, stew it gently for a
quarter of an hour; if not rich enough add more
catsup and port wine; let it stew a little longer
when you think it done thicken the gravy
with flour and butter and put a little cayenne
peppes — the fish should ^{not} be cover'd with gravy
or turn'd —

x Cold hash

Mix mustard, vinegar, port wine, and cold gravy
Slice a shalot on your plate cut thin cold
meat and pour the sauce over it. —

To make walnut catsup

Take six quarts of juice, boil and skim it till
 tis half wasted then put to every pint 1 lb of
 anchovies, a pint of vinegar, and ^a pint of port
 wine, $\frac{1}{2}$ oz of cloves, $\frac{1}{4}$ oz of mace, 2 nutmegs
 20 ginger, $\frac{1}{4}$ lb of pepper corns, ~~2~~ mustard seed
 2 oz, a doz of Bay leaves, a ~~large handfull~~
~~of salt which you should use in a couple of large~~
~~barrels~~, let all these ingredients simmer
 till the anchovies are dissolved strain it
 through a flannel bag till clear and bottle
 it for use - with a little of the Juice

Cucumbers catsup

40 large cucumbers and 20 large onions
 cut them in thin slices into an earthen pan,
 shewing salt between every layer, let it stand
 till the next day, strain out the juice through
 a linnen cloth, squeeze it very hard to get out
 all the liquor and to every quart add a

3
pint of sherry or white port, six oz of anchovies boil it a quarter of an hour. then strain out the bones of the anchovy through a coarse sieve, put it again over the fire with 1 oz of white pepper corns or jamaica pepper corns of cloves and mace each $\frac{1}{4}$ oz let it boil again very slowly for an hour let it stand till it is quite cold and bottle spice and all together keep it in a dry cellar.

Lewis's Sauce

Take six anchovies & 3 Cloves of garlic pound them well in a marble mortar till quite a smooth pulp. Then add a tea spoonful of cayenne pepper and mix it well and add half a pint of old mushroom catsup, or walnut pickle mix it all well together and bottle it with 3 whole cloves of garlic, when you want sauce mix a little of this with good cream flour & butter

* Mock oyster Sauce

Take three large anchovies 2 onions about the size of a walnut sliced boil them in half a pint of water till the anchovies are dissolved strain it and add 2 spoonfulls of good cream 2 do of white wine a little cayenne pepper $\frac{1}{2}$ a spoonfull of walnut catsup thicken it with flour and butter.

* Oyster catsup.

200 of oysters bruised in a marble mortar let them remain one night with a small handful of salt and $\frac{1}{2}$ pt of vinegar press them through a linnen cloth and boil it till it is reduced to half the quantity; boil in it for 10 minutes with 2 oz of black pepper 1 oz of sliced gingers and $\frac{1}{2}$ oz of mace — — — — —

Take 20 lemons pare them thin and
put the rinds into one quart of Brandy
and let it stand 2 days, then take 3^{lb} of fine
sugar and put it in four quarts of water
when dissolved put in the juice of lemons
& five quarts of Brandy with 2 nutmegs
grated mix them together boil 2 quarts of
milk put in scalding hot stir it well &
let it stand 2 hours and strain it thro' a
jelly bag till fine then bottle it

X To make syllabubs

a pint of cream $\frac{1}{2}$ a pint of white wine
 $\frac{1}{4}$ lb of sugar two spoonfulls of Brandy the
Rind and juice of one lemon whisk it in
a wire spair put red or white wine in the
Bottom of your glasses with a little sugar

Put a pint of boiling water to one oz of Sain-
 glass covers it till cold then put to it 2 large
 tea cups full of white wine the juice
 of two lemons and the rind of one grate
 the yolks of 3 eggs beaten put all together
 and sweeten it to your taste and let it boil
 5 minutes stirring all the time then
 strain ^{it} through a cloth and put it into
 your moulds

To make blamange

dissolve 2 oz of Sainglass in a pint of
 spring water then add 2 oz of blanchd almonds
 well pounded & quart of milk sweeten it to
 your taste and boil it until it is much
 reduced and put it into moulds

11
x To make cream

The yolks of 2 eggs to a quart of milk
boil and stir all the time with care not
to curdle it. This is very excellent to eat
with fruit. x

x Lemon cream

Parse the rind thin from 2 large lemons
steep it all night in a pint of spring water
coverd the next day squeeze into it the
juice of the 2 lemons the whites of 4
eggs and the yolk of one sweeten it to your
taste and put it over the fire stirring
it all the while till it thickens

x To preserve Cherries

To every pound of cherries take 1 lb of loaf sugar
stone the fruit put your sugar to $\frac{1}{2}$ a pint
of currant juice boil and skim it then boil
your cherries in $\frac{1}{4}$ of an hour. —

8

x To collar a breast of veal

Bone it and cut it in 3 pieces season it with pepper, salt cloves and mace, lemon Thyme and sweet marjoram, roll it hard and fillet it and boil it in a cloth till tender, make your sauce with some of the liquor it is boiled ⁱⁿ gravity drawn from the bones a little white wine catsups oyster pickle, thicken it with flour & butter the yolk of an egg; boil the butt and fry it for garnish with oysters fry'd with crumbs of bread and yolk of egg—

x Currant shrub

Take white currants when quite ripe squeeze them very dry put 1 quart of juice of one gallon of half brandy & half rum to each gallon put two lb. 1/2 of sugar when melted stir it together strain it thro' a flannel bag & bottle it

x A Brown bread pudding 9

~~Take~~ Take $\frac{1}{2}$ lb of grated bread, sweet &
currants do $\frac{1}{2}$ a nutmeg & spoonfuls of
white wine the yolks of 5 eggs the white
of one make it very sweet with powder
sugar mix all well together and boil
it in a cloth well butter'd 2 hours

x To preserve green apricots

Take them before the stone is hard put
them in water for a little time rub them
in a cloth put to them 2 or 3 ^{hand} spoonfulls
of salt to get the roughness off them:
put them in scalding water over the fire
let them so very gently till green they
must be covered very close weigh them
put to them their weight of sugar and to
every Pound put $\frac{1}{2}$ pint of water when you
have made the syrup put the fruit
in and just boil it up.

Spinage Past

Half a peck of spinage stewed in a small quantity of butter squeeze it dry chop it ~~it~~ well with the rind of a lemon 2 oz of sweet almonds with a few bitter ones pounded well 2 spoonfulls of grated bread $\frac{1}{4}$ pint of cream with the yolks of 8 eggs sweeten it well put under it a thin paste and bits of paper on the top bake it half an hour —

Lemon pudding.

The peel of 2 lemons boiled till very tender beat them in a mortar with 2 oz of blanched almonds (wetting them with the water in which the peel was boiled) till very fine, add $\frac{1}{2}$ lb of butter melted the 7 eggs sweeten it well and before you ~~put~~ bake it put in the juice of a lemon ⁱⁿ a paste in the dish —
 1/2 lb of almonds & 1/2 lb of sugar

Calfo's foot jelly

Boil 2 calfo's feet in a gallon of water
till it is reduced to a quart strain it when
cold take off the fat and take the jelly
clear from the sediment if there be any
put it into a sauce pan with a pint
of white wine $\frac{1}{2}$ lb of sugar the juice of
four lemons with the peel, the whites
of 6 or eight eggs well beaten stir it
well till it has boiled a few minutes
Strain it through a flannel bag &.....

new college pudding

a penny loaf $\frac{1}{2}$ lb of suet minced fine
 $\frac{3}{4}$ lb of currants some citron, lemon & orange
peel, a little ginger salt pounded cloves & mace
some brandy one large biscuit grated 4 eggs
the whites of two mix all well roll them in
the form of eggs and fry them in butter
over a gentle fire —

x. For hotwre cakes

A quart is near 3 pintts of flour a little
Salt one spoonfull of yeast set it to rise
make some milk warm enough to melt
a bit of butter as big as a walnut mix
it in the flour to make a tender paste
roll them into small cakes let them lie
some time before you put them on the stove
turn them while baking.

x. To make good gingerbread

2 lb of flour $\frac{3}{4}$ lb of butter $\frac{1}{2}$ lb of sugar
one oz of the best ginger 3 oz of carraways
mix them together melt the butter in a lb
of treacle before the fire make it into a
stiff paste and make it into nuts half an
hour will bake them you may add candys
sweetmeat.

x Surprised fowls

13

Bone your fowls stuff them with forced meat
truss them and stew them with good gravy
on a gentle fire when they are done
enough put in three or four spoonfulls
of white wine vinegar quarters pint of
oysters snails and anchovies mace &
nutmegs with butter and flour to thicken
squeeze in a lemon let them ~~stew~~ stew in this
 $\frac{1}{4}$ of an hour

x White sauce for fowls

Take half a pint of veal gravy and a
little water 2 anchovies, the peel & juice of
half a small lemon, a few pepper corns a
little mushroom & cucumbers cut up stew
it in a close saucepan, till the anchovies
are dissolved strain it add some thick
cream and thicken it with flour & butter

* Marmalade

put an egg in the shell with a bit of butter
into a scale with as much cheese in the other
as will balance it then pound the egg
cheese & butter together to a paste spread
on slices of toasted bread and brown it
with a salamander

Orange Marmalade

Wipe the oranges with a cloth to take off the
blackness grate off the rough part of the
peel and cut the oranges in quarters the
long way take out of the pulp picking out
the seeds then boil the skins untill quite
tender adding boiling water as it wastes
then cut them into thin chips and to every
pound of fruit put $1\frac{1}{2}$ lb of sugar clarified
and boil altogether untill it becomes thick

To preserve oranges

45

Score your fruit as thin as possible, cut a hole on the top, tie your fruit in a cloth, put them in scalding water, and let them boil until quite tender, scrape out all the inside quite clean, throw them into cold water, wash them well and leave them, in another water all night, to every orange or lemon take $\frac{1}{2}$ lb of fine sugar clarify it when it boils, put in your oranges boil them $\frac{1}{4}$ of an hour leave them all night in the syrup and then boil them until very clear, the next day drain them and boil the pulp taking out the seeds, with an equal weight of sugar fill your fruit with it and put them into the syrup to keep them

* A Lemon Cheese

one pint of cream, grate in the rind ^{of 2 lemons} of 2 lemons sugar to your taste, beat it up with a whisk till it comes to a consistency then put a thin piece of muslin into a sieve pour in your cheese and set in a dish 24 hours to drain

To pickle Lemons

Take 6 or eight, middle sized ^{lemons}, cut out a round
 piece at the stem and with a skewer make a hole
 down the middle which fill with salt; lay them
 in a dish strew a little salt over them, let them
 stand 3 days in a cool place basting them frequently
 with their own liquor then put them in a jar
 with 2 oz of race ginger scraped a large stick of
 horse radish 2 spoonfuls of flow of mustard
 2 teaspoonfulls of cayenne pepper 1 oz of turmeric
 some chatots cover them with good cold raw
 vinegar, they should be kept 3 months before they
 are used.

To pickle cucumbers

Make a strong Brine, pour it over your
 cucumbers boiling hot, & let it stand ^{til} it
 is almost cold then take them out of
 the brine & dry them on a cloth and have some
 distilled vinegar & when it boils put in y^e cucum-
 bers and they will be green soon you may keep them
 in the same vinegar

to preserve cucumbers

1/4

Take large Cucumbers green tender with thick rind,
cut them in quarters put them into strong brine
in a straight mouthed jar with a cabbage leaf over them
let them stand in a warm place until they are
yellow, take them out and wash them put them over
the fire in salt and water to green cover them close
with cabbage leaves, and take care they do not boil
if they are not of a clear green put them in a
pot with a little ~~water~~ water, near the Kettle and
put them into hot water again covering them
close and they will be of a fine green. take them
off let them stand till cold in the water cut them
in halves take out the seeds put them in fresh
cold water changing it 2 or 3 times a Day to get out
the salt. Take them out wipe them dry, and make a
syrup of 1/2 a pint of water of every lb of refined sugar
make as much as you think will cover them scumming
it clean, put in some lemon peel & Ginger the outside
wrapped off pour it on cold and boil up the syrup
every other Day for 3 weeks always letting it be cold
before you put it on the fruit —

x To stew pigeons

Take Crumbs of bread lemon peel sweet and sweet herbs with the livers of the pigeons scraped boiled 3 minutes season it jamacia, black and cayenne peppes. Mix it with the yolk of an egg, put some of this stuffing into each pigeon and tie them close fry them in butter till they are a little brown stew them in good beef gravy till they are tender adding some port wine and catsup thicken it with flour & butter

x To make Damsons cheese

$\frac{1}{4}$ lb of sugar to 1 lb of Damsons boil them ^{rub them through a colander} until the skins are broken put in the Channels and boil it to a proper thickness

x little cakes

1 lb of flour 4 oz of butter 2 oz of sugar some grated lemon peel or ginger well powdered rub the butter well into the flour sugar and altogether, then put as much warm milk as will make it into a stiff paste roll it thin and cut it with a glass into cakes -

Beat your cutlets to make them tender, lay
a small piece of butter at the bottom of a
stew pan, then put in your veal, with a
little lemon peel shred fine, cover it very
close, let it stew gently, & stirring it some-
times, that it be done equally when it
is done, add some anchovy liquor mushroom
& cucumbers catsup $\frac{1}{4}$ pint of thick cream
juice of lemon ^{a spoonfull of white wine} thicken it with flour and
butter and the yolk of an egg

* Force meat

chop very fine $\frac{1}{2}$ lb of lean veal. so fat
harm some lemon peel sweet herbs a little
anchovy liquor, & the meat cleared from the
~~skin~~ scales and bones, some pepper & salt,
an egg well beaten a few crumbs of bread and
a little lemon juice

* To pickle pork — done

Cut your pork into pieces rub it with a little salt and ~~salt~~ drain the blood out. Put it into a tub or pan very close pour over it the following liquor when cold 1 lb of saltpetre 1 lb bay salt 1 lb coarse sugar and 5 lb of common salt boil it in 3 gallons of water take off the scum as it rises —

* To cure hams or tongues done

~~The fleshy~~ Beat them well on the fleshy side then rub in an oz of saltpetre let them lie till next day, take to 1 1/2 lb of common powder sugar 1 1/4 lb of salt 2 oz of bay salt 1 oz of salt Junella, pound all these together, warm the the ingredients at the fire but not melt it. rub it into the ham baste it every day with the liquor, keep it in a pickle a month —

To 6lb of flour take 3 eggs well beat with
a pint of yeast, and lay the sponge with
new milk, set it before the fire to rise
bake them in a quick oven.

To pickle walnuts. — Done

200 of walnuts 3lb of ginger, 1lb of ~~black~~ jamaica
pepper 1/2 lb of black pepper corns, 1 lb of mustard
seed, 1/2 hat crown full of shallots do Garlic 6
roots of horseradish the walnuts and ingredients
must be put into a jar and the vinegar valued
to bear an egg and poured over them boiling
hot, cover the jar close and set them by the
fire 3 days, repeat the boiling twice more, then
let them stand by the fire side a month or
two you must have vinegar enough to fill
the jar they will soon be fit for use.

To make a pudding

$\frac{1}{2}$ lb of sweet $\frac{1}{2}$ lb of bread & currants
1 egg

To make Noyau. or Barbadoe Cream

$\frac{1}{2}$ oz of bitter almonds $\frac{1}{2}$ of coriander seeds
a bit of allum $\frac{1}{2}$ lb of nutmeg $\frac{1}{2}$ dram
of mace, 1 dram of cinnamon $\frac{1}{4}$ oz of ginger
all powdered 1 lb of lump ^{sugar} pour upon it 9 qt
of boiling water let them stand all night
and add to it 2 qts of common gin
filter it through paper and bottle it

1 ounce of bitter almonds
1 ounce of sweet do
1 ounce of Coriander seeds

$\frac{1}{2}$ dram of Mace

2 drams of Cinnamon

$\frac{1}{2}$ oz of Ginger 2 lb of lump sugar all powdered
to 1 Gallon of Gin & 2 quarts of water
& allum enough to curdle it

23

To pickle large cucumbers green

Take a strong brine pour it boiling hot on your cucumbers cover them to keep in the steam, let them stand all night, then put them in a kettle well covered with pine leaves, cover them with vinegar set them over the fire very high for 2 or 3 hours to green watch them and take them out as you find them green enough when cold put them in a jar and pour over them boiling hot vinegar with ginger and black pepper cover the them down close. They must be the turkey cucumbers

To make codlin jelly

Take codlins before they are ripe pare, core, and cut them in quarters cover them with cold water let them boil until they are tender strain them through a cloth squeezing them gently, put 1 lb of sugar to a pint of liquor put altogether over the fire skimming it until it nearly boils then to 1 lb of sugar put the

25. juice of a large lemon pare off the rind very
thin boil it in water cut it in fine shreds
and boil it up in your jelly. — Mr. Cope

for the acute accumulations
stone brimstone Cream of tartar salt petre
Gum Guaiacum and rhubarb of each an
equal quantity pounded together very fine
keep it in a bottle stopp'd close, and take
a tea spoonful in a tea cup full of ^{cold} milk
every ~~day~~ night going to bed for a week —
Mr. Lindop

for a fumigation to prevent
infection in fevers —
Put some heated sand in a pipkin in
which place a tea cup fill'd with ʒan of
of vitriolic acid when warm'd a little add
to it 1 oz of purified nitre in powder stirring
the mixture with a slip of glass or tobacco
pipe.

²⁰
3/4 lb of melted butter, half a pint of good
cream lay a paste in a dish and bake
it an hour — 30 —

x Lemon Cheesecakes

Take the peel of two large lemons, boil it
very tender, pound it in a mortar with 1/4 lb
or more of sugar, the yolks of 6 eggs 1/2 lb
of fresh butter; pound & mix all well together
lay a puff paste in your pans fill them half
full and bake them. x

x To make Cheesecakes

rub 1 lb of Curd, and 1 lb of butter of sugar
through a sieve then put to it the yolks
of 8 eggs & 4 whites beaten well with a glass
of brandy, then add 1/4 lb of grated biscuit
and unramon nutmeg and sugar to your
taste add 1 lb of currants and some candied
orange & lemon peel. — x

27

An ordinary plum cake

Sift 2^{lb} of fine flour, then take a
 pint of good cream $\frac{1}{2}$ lb of new butter melt it
 in the cream let it stand until it is as cool
 as new milk put to it 4 eggs well beaten
 with half a pint of good yeast half a
 nutmeg grated into 2 glasses of brandy $\frac{3}{4}$ lb
 of moist sugar work in your flour a
 handfull at a time, and when it is well
 mixed put to it 1 lb $\frac{1}{2}$ of currants, let it
 rise a little before the fire & 2 hours
 will bake it. ^{Always add $\frac{1}{4}$ of treacle which improves}
^{all cakes it is not perceptible} ~~Keep them~~
^{moist, and some candied peel}

To make a common seed cake

Put $\frac{1}{2}$ lb of powdered sugar & 4 oz of carraway
 seeds into 2 lb of flour have ready a pint
 of milk with $\frac{1}{2}$ lb of butter melted in it
 and 2 spoonfulls of new yeast make it
 into paste set it to the fire to rise, flour
 your tin & bake it in a quick oven

U
To ¹² of gooseberries bruised 1 quart of water
put it into a ^{with some lard} ~~tin~~ ~~cover it close~~ and let it
stand ~~2~~ 3 days stirring it once a day. then
strain it out and to every gallon add 3 lb of
good moist sugar put it into the vessel stop
it close and let it stand till fine, the fruit
should be quite ripe.

x To pot Mushrooms. -

Pick the closest buttons you can get wipe
them well with a piece of flannel and some
salt lay them in a dish and strew some
salt over them let them remain till the next
morning then put them in a stew pan with
the liquor, and when they begin to boil put in
some cloves, mace and white pepper and a little
anchovy liquor let them stew till all the
liquor is dried up, when cold put them as
close as you can in pots without breaking
them with the spice and pour over them some
clarified butter and in a few days some mutton suet
over it

rub 3 oz of butter into 3 lb of fine flour take
a little warm milk 4 eggs 2 spoonfulls of
yeast and one of brandy a little sugar mix
these ingredients into a light paste and let it
lie to rise after having beat it half an hour
with the hand, make it into very small cakes
roll them and prick it quite through bake
them in a cool oven.

x To make fish sauce

1 quart of good port wine, a quarter of a
pint of good vinegar, 1 lb of anchovies, 1 can onion
each of mace, black pepper & jamaica pepper,
a race or two of ginger, one onion half the
rind of a lemon a bunch of sweet herbs
boil all together for $3\frac{1}{4}$ of an hour, strain it
thro a sieve, and when cold bottle it & be sure
have it close stopp'd up x

To pickle Beef

30

4 Gallons of water 3 $\frac{1}{2}$ lb of common salt 3 $\frac{1}{2}$ lb of bay salt
 $\frac{1}{2}$ lb of salt petre 1 $\frac{1}{2}$ lb of warre brown sugar
boil the above ingredients take off all the scum
as it rises when no more rises take the
liquor off & let it stand till cold then put
your meat into the vessel you intend to
keep it in pour the liquor over it till it is
quite cover'd in which state it must be kept
if you want it, it will be fit to dress
in 9 or 10 ~~days~~ days. In hot weather the
pickle should be boil'd and scummed once in
6 weeks adding while it boils a little
sugar and $\frac{1}{2}$ lb of salt; it will keep 5 or 6
months, in hot weather the meat should be well
salted and a weight put on it to press out
the blood and great care taken that the meat
is not in the least tainted. When you put
~~it~~ in a fresh piece of beef you should boil
the pickle afresh with a little salt and
scum it well

To make green gooseberry Jam — Done

Gather the rough green gooseberries a little before they are ripe, throw your berries into water as you pick them, then take them out put them into a brass kettle, stirring them all the while till they are soft enough to crush with the skins, when they are well crushed add to every pound of fruit $\frac{3}{4}$ lb of loaf sugar beat fine boil it till thick enough stirring it all the time take it off the fire when green put it into moulds for use.

To pickle walnuts

pick and wipe ²⁰⁰ ~~you~~ walnuts put them in cold salt and water for a week or nine days frequently changing the water, then take sufficient vinegar to cover them boil in it 2 oz of Ginger bruised 2 oz of Yamaica pepper & of black pepper corns, $\frac{1}{4}$ of cloves do make a good handful of horseradish a handful of shallots or garlic and when cold pour it on the walnuts.

x for pickling green pickles 32

put Cucumbers or Dwarf kidney beans
in salt water 3 or four Days, then take
some vinegar boil it with some ginger
bruised when it boils put them in, just
give them a boil up, if they are not green
the next Day boil the vinegar and pour it
on them Hot. — — — — —

x for pickling cucumbers

Make a very strong brine pour it hot over
them let them stand all night wipe them
clean put them into a sufficient quantity
of distilled vinegar to cover them well with
some bruised ginger put them on the fire
and give them a good boil, take out those
that are done if any are not quite enough
boil them a little longer. — — — — —

Elder wine

Take 20 quarts of water ale measure, & one
 peck of berries, boil them in the water $\frac{1}{2}$ an
 hour strain them, & take 14 lb of moist sugar
 boil it $\frac{1}{2}$ an hour longer scum it well
 & when cold work it with barm let it stand
 3 days to ferment then turn it. when it has
 done working put 6 lb of raisins of the sun
 put them into the barrel, ~~it will stop~~
 it close. It will be fit for use in 2 or 3
 months.....

Blamongo

1 oz of Sainclaps 1 oz sweet almonds $\frac{1}{2}$ oz
 bitter almonds boiled in a pint of new milk
 and a pint of cream sugar to your taste -
 pound your almonds in a little brandy -
 strain it thro' a lawn sieve and when nearly
 cold pour it into your moulds

x Pikelets

34

Take a pint of milk put into it a lump of butter as big as a nutmeg set it over the fire when the butter is melted put to it 6 eggs and 1 spoonfull of barm and a little salt mix it with fine flour rather thicker than batter for pancakes, let it rise $\frac{1}{2}$ an hour then bake them rubbing the stove with butter.

x Tea Cakes

1 lb of flour, 1 egg 2 spoonfulls of yeast a little salt about $\frac{1}{2}$ pint of milk with about 1 oz of butter

x For a Dropsy

2 oz Battle Gunpowder, 1 oz peruvian Bark, 1 oz

Black mustard infused in squant of old mountain wine, ^{24 hours.} a wine glass full to be taken twice a day. shaking the bottle.

Bilious Pills

One oz $\frac{1}{2}$ of succatrine Aloes half an ounce
 of Gum Mastic pound them veparately
 and mix them with a proper quantity
 of ogorup of wormwood to make a
 mass of 3 grains to each pill, the
 Aloes must be prepared with juice of
 violets or it is better done with strong
 tincture of Liquorice. To be taken
 every day for a week or 10 days after
 which take them occasionally.

They should be taken at meal
 times beginning with two and
 increase them to four as they
 affect, no particular diet is
 necessary — Lady Webster —

To make lemon wine

Pare five Dozen of lemons very thin
put the peel into five quarts of French
Brandy and let them stand fourteen days
then make the juice into a syrup with
3 lb of single refined sugar when the peels
are ready boil fifteen gallons of water
with forty pounds of sugar for half an
hour, then put it into a tub, when cold
add to it one spoonful of barm, let it
work two days, then turn it put in the
Brandy peels and syrup stir them all
together, close up your cask, and let it
stand 3 months, bottle it, and it will be
pale & as fine as any citron water it
is more like a cordial than wine.

M^r Solli^g

37.

x Orange Sprunge

The juice of 6 sweet oranges and one
lemon sugar to your taste rub some of the
lumps of sugar ~~on~~ the rind of the lemon
Add to it a little Brandy and ~~the~~ an
ounce of Isinglass dissolved in a little
water just enough to dissolve it, whisk it
well for two hours then pour it into a mould.

x To make Ginger Beer

Ten Gallons of water (ale measure), $12\frac{1}{2}$ lb of
Loaf sugar, boil it 20 minutes clear it with
the whites of 6 eggs $\frac{1}{2}$ lb of common race ginger
bruised and boiled with the liquor; add to every
gallon a lemon sliced pouring the liquor
boiling hot upon it. When it is quite cold
put it into the Cask, ^{with} ~~stop up the vessel~~
~~the next~~ 4 spoonfulls of yeast & $\frac{1}{2}$ oz
of Isinglass stop up the vessel the next
morning. Bottle it in a fortnight or 3 weeks &
it will be ready for drinking in 6 weeks.

Par a large lemon very thin, cut in two
take out the juice and pulp, boil the rind
till it is quite tender, pick out the skin &
strings, and pound it fine in a mortar, add
to it the juice, the peel shred very small $\frac{1}{2}$ lb
of sugar $\frac{1}{2}$ lb of suet finely chopp'd $\frac{1}{2}$ lb of currants
a little spice, a little Brandy, and what sweet-
meat you please. —

11th Nov x Fish Sauce

24 anchovies chopp'd bones and all, 10 shallots
cut small, a handfull of scraped horseraddish,
 $\frac{1}{4}$ lb of mace a quart of white wine, a pint
of water 2 lemons sliced half a pint of ancho-
vy liquor, a pint of red wine, 24 cloves 24
peppes coras Boil them till they are reduced
to a quart strain it and bottle it keeping
it in a cool dry place

India Pickle

one gallon wine Vinegar; 1^{lb} of Ginger
 steeped in salt and water a night bruise
 of garlic and shallot each 4 ounces peel
 and lay them in salt water 3 days, then
 rub and dry them before the fire; flours
 of mustard and common salt each 4 ounce
 Mustard seed and turmeric of each 2 oz;
 pepper and bay salt each 1 oz; when every
 thing is so prepared, put them in a stone
 jar, and stir it every day for a fortnight
 and dry all your pickles well before you
 put them in. -----
 x Emulsion for a cough

1/4 pint of penny royal water
 Do. spring water 4 table spoonfulls of oil
 of sweet almonds 4 small tea spoonfulls
 of hartshorn & a little lump sugar. Take
 2 large spoonfulls 2 or 3 times a day.

2 Drachms of worm seed and forty grains of indian rhubarb (if the child be very feverish 20 grains of purified salt of nitre mix'd up with treacle to the consistence of a soft electuary. Two tea spoonfulls to be taken every night and two in a morning fasting. -

Bath Buns

$\frac{1}{2}$ lb of flour 6 spoonfulls of yeast 6 eggs
1 spoonfull of white wine mix well & set
them to the fire to rise then take of flour
& butter each 1 lb rub them well in then add
one lb of moist sugar mix all well together
and bake them on tin plates. - - - -

x To make Saline Draughts —

A pint of Camomile Tea when cold put 30
Grains of salt of wormwood with the juice of
half a large lemon squeezed upon the wormwood
Three Spoonfulls to be taken four times a day

x To make Cowslip wine —

to every Gallon of soft water put 4 9^{lb} of
pepp^r & 3 1/2 of sugar boils and scummed when of
a proper heat ferment it with a little yeast
the next ^{day} add your cowslips and to every
Gallon the juice and rind of 2 lemons and
a swill orange let it stand 3 days stirring
it often then turn it and in six or eight
weeks bottle it. —

$$\begin{array}{r} 28- \\ 4 \\ \hline 108 \end{array}$$

$$\begin{array}{r} 1-15 \\ 17-6 \\ 2-11 \\ \hline 2-15-5 \\ 7-0 \\ 18-8 \\ \hline 3-3-1 \end{array}$$

42

For the Scurvy in Children
Take 4 Oz. of the best highly Rectified
Sp. of wine, 4 Oz. of camphor, to which
when well mixed add 4 Oz. of the
best volatile Sp. of Sal. Ammoniac.

The throat should be well
bathed and Rubbed with the essence
and a piece of flannel should be
dipped into it and tied round the neck.

It has given Relief in the most
Violent paroxysms. *Reserve*

x For Bowel complaints in Children —

1 Drachm of Rhubarb, 1 pint of boiling
water and a sufficient quantity of raisins to
sweeten it a little of this mixture to be given
occasionally when the children's bowels are
disordered.

1 oz of pearl Barley 10z of Sago 1 oz of Rice 1
oz of candied Engage root Boil all together in
a quart of spring water until it is reduced to a
pint then strain it off thro a sieve, and
take a table spoonful dissolved in half a pint
of new milk the first thing in a morning &
the last at night it is an excellent substitute
for Ass milk in consumptive cases.

X for hooping cough

Dissolve 1 scruple of salt of Tartar in a Gill of
water add 10 grains of cochineal finely powdered
sweeten with fine lump sugar, give to an
Infant the 1st part of a table spoonful 4
times a day to a child 2 or 3 years old half
a spoonful and 4 years old and upwards
a spoonful may be given. fumigating the
patients room at least twice in the day with
the following ingredients, Gum Stoea and
Gum Benzoin of each 3 Drames divided into
portions agreeably to the size of the room and
strength of the patient; if it causes the patient
to cough it is too strong. it must be burnt

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on a hot fire shovel without flame.
* for a Cough whether from Asthma
or cold.

2 ounces of liquorice simmered in 3 pints
of water till it is reduced to 1 quart when
milk warm dissolve in it 1 ounce of salt of
Tartar and take a table spoonful 3 or 4 times
a day.

* Lette

One quart of Brandy and the rinds of 6, or
7 Lemons put it into a stone jar and let it
Stand within ear of the fire 40 hours then add
to it a quart of water boil with 2 ounces of loaf
sugar and Stand till cold then put it to the
Brandy with half a pint of skim milk boiling
hot let it Stand 40 hours longer then bottle it
filtering it through cap paper.

Lemons	1-6
Brandy	16-0
Sugar	2-0
	18-6

1/2

Bread Jelly

Cut off the upper crust of a twopenny Loaf, then cut the remaining part into thin toasts, and toast them very hard of a pale brown colour; put the bread into nearly three pints of water and let it boil till you find it congeals (which you will know by holding a little of it in a spoon) then strain it very carefully without breaking the toast, or the jelly will be thick; sweeten it to your taste.

This Jelly is so perfectly innocent in its nature that it never disagrees with the weakest stomach, and at the same time so great a strengthener that a teaspoonful will afford as

46

much nourishment as treble the quantity of any other Jelly.

Mrs Young

+ Four ounces of best Honey, two ounces of conserve of Red Roses, one ounce and a half of prepared Steel, one ounce of Ginger in Powder, make it into an Electuary, and take a bit the size of a Walnut in a Morning fasting, and at four in the afternoon, and drink a little warm Ale after it. —

JH —

Mrs Bridges

x To make Anchovies of Sprats —

Salt them well and let the salt drain from them let them lie 24 hours & wipe them dry when dry lay a layer of sprats at the bottom of the Jar, & then a layer of the following ingredients well pounded together, 4 oz of common salt 1 oz of salt Bay —

1 oz of salt petre $\frac{1}{4}$ oz of sal prunella a tea spoonfull of Cochineal to 3 peckarts of fish let them be well secured and every 4 days turn the jar. —

4th

x To pickle Oysters.

Take your oysters from the liquor which must be strain'd; wash the fish and put them with the liquor, into a stew pan, and let them gently boil till they begin to curl then strain and spread them on a cloth until they are cold. Take the liquor and for every hundred of oysters put half an ounce of white pepper corns a quarter of an ounce of mace a little nutmeg, and about half a pint of vinegar boil it all up. Thow it over the oysters which will be fit for eating the next Day.

x Rice Cake

Six ounces of the flour of rice
six ounces of fine wheaten flour 1 lb of
lump sugar sifted fine mix all together
and set before the fire to dry, 9 eggs leaving
out 4 whites beat all well together for an
hour put in a little rose water and a little
brandy. put it into a quick oven as soon as
you have done beating it.

To make yeast.

1 lb Potatoes mealy boiled thoroughly soft, mash them very smooth, and put as much hot water as will make them as thick as common yeast but not thicker. add 2^{oz} of coarse sugar or treacle and just warm. stir in 2 spoons full of Beer yeast, keep it warm till it has done fermenting, and in 24 hours it may be used. It will keep three months. Lay the sponge 8 hours before you bake it.

To pot Mushrooms.

Pick the closest Buttons you can get and wipe them with a piece of flannel and some salt; then lay them in a dish and strew some salt over them, and let them stand till next morning, then put them into a stew pan with a liquor, and when they begin to boil, put in some cloves, mace, and white pepper and a little anchovy liquor. let them stew till all the moisture is dried into them, and when quite cold lay them close down (without breaking them) into small potting pots with the spice, and pour over them some clarified butter and keep them in a cold dry place, and in a month if the butter gets soft and oily, put over it a little rendered suet, but let it be as cool as you can to prevent it getting through the Butter.

x To pickle Mushrooms.

Take very close buttons & rub & clean well with flanel dipid in vinegar, and put them in a dish with a little salt all over them; let them stand a few hours, then put them into a stew pan with a little pounded white pepper, some cloves and mace, and pepper corns let them stew till all the moisture is dried into them, then make your pickle of fresh mushroom catup, which has been made with spice, anchovies &c. for keeping, add as much good vinegar as will make it of a pleasant acid, keep them in wide mouthed bottles (corked very close) in a cold dry place.

x A good bread pudding.

1st 3oz of bread soaked in new milk, then put 1st of butter into it and rub it through a sieve; add 4^{oz} of pounded loaf sugar, 4 eggs, the rind and juice of half a lemon, mix them well together. Make a puff paste and put round a dish and pour in the pudding just before it goes into the oven, an hour will bake it.

x A Cake.

Take 2^{lb} of fine flour well dried, a pint of cream and 2^{lb} butter, melt the butter in the cream & let it stand till new milk warm, then put in 4 eggs well

beaten, a quarter of a pint of good yeast - half a large nutmeg grated, a very large glass of brandy & lb of sugar work in the flour by a handfull at a time, and when well mixed put in $\frac{1}{2}$ lb of currants and some candied peel. Let it stand before the fire to rise, and bake it about 2 hours.

To cure Ham

$\frac{1}{4}$ lb of common salt $\frac{1}{2}$ lb of Bay salt $\frac{1}{4}$ lb of saltpetre powdered fine add to $\frac{1}{2}$ oz of black pepper rub yours well with the above rub and turn them four days then add 1 lb of bracke keep them in the salt a month rubbing & turning them every day.

$\frac{3}{4}$ lb of saltpetre $1\frac{1}{4}$ lb of bay salt 3 lb of common salt - To make my Grandmother Corbitt's Cakes.

Take 1 lb flour - 1 lb fresh butter and a few carraway seeds - rub them well together, then take 3 eggs well beaten - make the whole into a paste - roll it out and cut it into small cakes - put sugar over them - but pound and sift your sugar.

51.

Lemon mince pies

1 lb of Currants 20 moist sugar $3\frac{1}{2}$ oz of nut
the juice of two large lemons squeezed the rind
pared thin and chop'd very fine four or five
middle sized apples chop'd small a nutmeg
grated a little cinnamon pounded a glass of
Brandy or as much as will moisten it add
reindus lemon and orange peel

Stone cream

1 pint of thick cream the rind of a lemon grated
 $\frac{1}{4}$ oz of Isinglass sugar to your taste but it
together. Stirring it all the time covers the bottom of
a dish with sweetmeats pour it upon them whilst
hot to be eaten cold

Everton Toffy

6 oz of butter
10 oz of treacle 10 oz of coarse sugar a little lemon
peel grated boil these ingredients an hour and half
drop into cold water to know when done

Dissolve in a small $\frac{1}{2}$ saucepan on the fire
 $3\frac{1}{4}$ of a lb of lump sugar in half a pint tea cup
full of water it must not boil when it is hot
enough that you can bear your finger in it pour
it into your bowl in which have ready the yolks
of 8 eggs and the whites of 5 whisk it $3\frac{1}{4}$ of an
hour then take out the whisk and put it into
with a wooden spoon $\frac{1}{2}$ lb of flour stirring it
well all the time, have your tins prepared
and put into the oven immediately, to know
when it is done put in a small wooden skewer
and if none of the ^{cake} adheres to it, it is done —

To make Gumble Cakes

10 ounces of sugar $\frac{1}{2}$ lb of butter $3\frac{1}{4}$ of flour
1 egg to be rubbed in the flour & butter & part of
sugar which must be pounded fine, the cakes must
be made small & thin and roll in the rest of the
sugar and baked upon tins in rather a slow oven
in the winter add a spoonfull of cream —

52.

Imperial Pop.

Take 2 gallons of water, 2 lbs of moist sugar, the rind & juice of 2 lemons, $\frac{1}{2}$ lb of cream of tartar. Boil all together for 5 minutes when cold bottle it.

Sugar Beer

Take 12 oz of sugar to 12 quarts of water, $\frac{1}{2}$ pint of fresh balm mix together & bottle leave the cork out.

Wrexham Ginger-bread.

To a $\frac{1}{4}$ of a peck of flour put three lbs of treacle 2 lb & a $\frac{1}{2}$ of moist sugar of moist sugar, $\frac{1}{2}$ lb of butter, a $\frac{1}{4}$ of a lb of sandied peel, some ground ginger, and Corriander seeds, to your taste let the butter melt in a basin while you mix the flour, treacle, then pour it in & mix all well together take care that the oven is not too hot

x Extract of Malt for Coughs.

Over $\frac{1}{2}$ a bus of pale ground malt; pour
as much hot (not boiling) water as will
cover it. In forty eight hours drain ~~it~~ off the
liquor entirely, but without squeezing the
grains; put the former into a large sweet-meas
pan, or sauce-pan, that there may be room
to boil as quick as possible (without boiling
over) when it begins to thicken, stir it constantly.
It must be as thick as treacle.

A dessert spoonful 3 times a day

x A great Restorative

Bake two calves feet in two pints of water;
the same quantity of new milk; in a jar
close covered three hours, and a $\frac{1}{2}$. When cold

55.

remove the fat. Give a large teacupful the last and first. Whatever flavor is approved; give it by baking in lemon peel, cinnamon or mace. Add sugar after —

x Another, a most pleasing Draught

Boil a $\frac{1}{4}$ of an oz of winglass shavings with a pint of new milk to $\frac{1}{2}$. add a bit of sugar, & for change a bitter almond. Give this at bedtime not too warm —

x For a bruise or Sprain

4 ozs of spirit of Wine, 1 oz of laudanum
1 oz of salamoniac —
1 oz of Camphire —
1 oz of spirit of Lavender —

* For a speck on the Eye
Stinking hemlock & lay salt bruised
and laid on the contrary wrist
every morning for 3 weeks —

x
A method of obtaining natural
flowers in winter frost blown ~~every~~
any day you please. 1

Choose some of the most perfect
buds of the flowers you would pre-
serve, such as are latest in blowing
and ready to open; cut them off with
a pair of scissors ~~leaving~~ leaving to
each, if possible a piece of the stem
about three inches long cover the end
of ^{the} stem immediately with Spanish
wax, and when the buds are little shrunk

57
and wrinkled, wrap each of them sepe-
rately in a piece of paper perfectly
clean & dry, and lock them up ~~in~~
~~the~~ in a dry box or drawer and they
will keep without corrupting in
winter, or any other time. When
you would have them blown
take them over night & cut off if
end of if stem sealed with wax, and
put the buds into water wherein
a little niter or salt has been infused
& the next day you will have the
flowers in their lively colours, and
breathe their agreeable odours!

x For Sore Throat
Rectified Oil of Amber } equal
Oil of Thyme } equal
Spirit of Wine
Drop on White Sugar about 2000

Antibilious Pills

Pulv. Aloes Socot 3ij. Saponis 3ss. Colomel
 gr + xiii. Gale Rad Lingil gr + v. Pulv. Colocyn^{thi}
 gr + ij. Pulv. Jacobi ea gr + ij. Oil Cimento
 gr + ij. Spu. Nicot. Mont. ʒss. M. & divide
 in Pilulas Quinguasintae.

For the Eyes. Mr Cowley

Ung. Ophthalm. Rubrum

Precipitate rubrum Laivi ʒi Buti-
 rum non oal ʒij cera album^{de} ʒij
 Mergentum. The precipitate
 must be rubbed in a marble
 mortar, when the butter & the wax
 are well rubbed, incorporate the precipi-
 tate, stirring it well, untill quite cold.

Red Elder Wine

To every Gallon of Water put one quart of
 Berries put them into the Water cold &
 let them boil till they begin to dent
 then strain it off and to every gallon
 of Siquor put three lbs of moist sugar
 boil it again half an hour scumming
 it as well as it rises, then take it out
 of the copper and when it is nearly
 cold put to it yeast spread thick upon
 toasted bread, let it stand 2 days stirring
 it often, to every Gallon of the Siquore
 add one pound of Malaga raisins
 chopped small and put into the vessel
 and the Siquor poured over them -
 N.B. Mrs Braadley always adds preserved
 Lemons when she can get them at least a
 peck to half a hoghead and put ^{them} to the

58.

Wine when it is close up which will be
in about ten days. They must be quite
cold when put to the Wine.

x Baked Gooseberry Mudding

Stew gooseberry in a jar over the fire in
saucepan of water, till they well pulp
Take a pint of the juice pressed through
a coarse sieve, and beat it with three
yolks and whites of eggs, beaten and
strained one ounce & a half of butter
sweeten it well and put a crust round
the dish, a few crumbs of roll should
be added to the above, or four ounces
of Naples Biscuits.

x For Blacking

Lantern of a pound of ivory black, quar-
ter of a pound of treacle, one Table spoonful
of sweet oil a quart of vinegar mixed
together, cold first mix the Black oil and

61
and brack together and lastly the vine-
gar.

x Potatoc Cakes

Half a pound of Potatoc flour & oz of butter
melted 2 eggs well beaten a quarter of a pound
of loaf sugar pounded, take all beaten well
together, and drop into the pans.

x Fine Lip Salve.

Take 2 ounces of Bees wax as much
good salad oil set it over the fire, colour it
with Alkanet root when it boils and of a
fine colour strain it and drop in six
penny worth of Balsum of Peru, pour it
into the bottoms of tea cups.

Masking Ink

Dissolve one scruple of Lunas Caustic in
half an ounce of cold ~~water~~ water add a
small lump of Gum Arabic.

The Liquid to prepare the cloth

Dissolve four drames of salt of Tartar in
half a pint of cold water add a quarter of
an ounce of Gum Arabic.

Common Ink

Dissolve 4 oz of Blue Gall nuts 2 oz of
green Capers 2 oz of Gum Arabic in
two quarts of cold water.

Salt of Lemons

A Quarter of an ounce of salt of Sorrel
 $3\frac{1}{4}$ of an oz of cream of tartar to be
pounded together in a marble mortar and
sifted thro a sieve

the

237
A syrup celebrated in consumptive
& asthmatic complaints, is a bad cough.

Three roots or branches of Garlic sliced
transversely, Four ounces of ~~brandy~~
honey, four ounces of Vinegar, all
pour into a Jar, to be set in Kettle of
water, & boil for half an hour at least
& strain it off & add to it four ounces
of French Brandy, Take two tea spoons
ful in one of water, the first thing
in a morning and the last at night.

Put the water into the glass
first.

Should the Cough be very trouble-
some it may be taken occasionally
during the day.

^{warm}
 x Salt water bath

3 Gallons of soft water 1 lb of
 salt
 Caps, 2 lb of common salt to
 stay in 20 min

x To defend the Roof a house
 from the weather and fire —

Take two measures of Sand and two measures
 of wood ashes, 3 of slack'd lime, ground up
 with oil laid on with a painter's brush the
 first coat thin the same thick. —

x The seed of the sun-flower is a most excellent
 and convenient food for poultry, it is only
 necessary to cut off the heads of the plant when
 ripe, tie them in bunches and hang them in a
 dry place to be used as wanted they not
 only rapidly fatten poultry, but greatly increase
 their eggs, cultivated to a considerable extent they
 are capital food for sheep & pigs, the leaves when

Fines are excellent fodder for cattle. The dry stalks
burn well and produce abundance of alkali and
when in bloom the flower is most attractive to
Bees-----

This

x White or ^{red} Currant Cordial

1 Quart of Whiskey 1 lb of loaf sugar well pounded
the rind of one lemon steeped three or four days in the
Whiskey the juice of 1 lb of Currants ^{or} Jamaica
Ginger, let it stand two or three days then strain it
off through a bag--

x Raspberry Cordial

1 lb of Whiskey to one pint of Raspberry juice
1/2 a quater of an ounce of Cloves 1/2 an ounce of bitter
Almonds blanch'd and pounded and steep'd in the
Whiskey a few days previous to making it with half
the rind of a lemon--

x English Noyau

2 ounce of bitter Almonds pounded 2 lb of
Whiskey a few drops of oil of Nerioli it must be

well sweetened.

Charmincel Pudding

Put $\frac{1}{2}$ lb of butter $\frac{1}{2}$ lb of moist Sugar into a
saucepan over the fire till melted when nearly cold,
add the yolks of 8 eggs well beaten up some
brandy & nutmeg put Mocha at the bottom of the
dish and bake it $\frac{3}{4}$ of an hour.

Cabinet Pudding

Butter a basin all over thickly stick it all over
with fine raisins stoned cover them with finger
biscuits, then macaroons

pour into the hollow in the centre a rich custard
prepared as for the table fill the interstices with
Ratificans cover the whole with sponge cake
pouring over it two glasses of Cherry or Madeira
tie a cloth closely over it and boil it 20 minutes

x Noyau

1 ounce of Bitter Almonds

1 ounce of sweet oil

1 ounce of Coriander seeds

$\frac{1}{2}$ dram of Mace

2 drams of cinnamon

$\frac{1}{2}$ oz of Ginger

2 $\frac{1}{2}$ lb of Lump sugar pound all these ingredients
and pour over them 2 Quarts of boiling water
with a little allum add to it the next
day 1 Gallon of Gin or Irish Whiskey strain
through a Bag

x Orange Wine

In every Gallon of water put 3 $\frac{1}{2}$ lb of Lump sugar
45 Seville Oranges pare the oranges thin and
pour the sugar and water boiling hot upon the peels
when well enough work it with some fresh yeast
adding the juice of the oranges let it stand
4 or 5 days then put it in the cask with the peels
and bottle it in six weeks

To make Raisin Wine

To every Gallon of water ^{which has been boiled, when cold} add six pounds of
 fine raisins picked and chopped let the whole
 remain in a vessel a month strain and press it
 from the raisins to every ten Gallons of liquor
 put six pounds of fine sugar and twelve scville
 oranges the rind should be pared thinly and
 put into two quarts of french brandy which
 must be added when you rack it which should be
 in a month if fine stop it close and let it
 stand six or eight months before you bottle it

Wine from grocers currants

To 3 Gallons of water put 9 pounds of good
 Lisbon sugar Boil it half an hour pick 1
 Gallon of currants but not brise them pour the
 liquor boiling hot over them when cold work it
 some yeast two days strain it thro a sieve
 butt it in a barrel with half an ounce of Souldage
 when it has quite done working stop it close
 for a month then bottle it putting in a small lump

of double refined sugar — this is excellent wine
and has a beautiful colour —

✓ To cure Barm

To a pig of eight score age have beaten the barm
off on the skin side take a pint of very good vinegar
made quite hot and rub it on the barm and itches
let it lie half an hour, then take a pound of common
salt a pound of saltpetre a pound and half of very coarse
sugar make it hot and rub it on well let it lie a day
afterwards rub on four pounds of salt rub it after with
the vine, it must lie three weeks in the ~~wine~~ pickle
and not ~~be~~ hung too near the fire —

✓ Lemon characters

1 lb of loaf sugar finely powdered 2 lemons grated
and the juice strained $\frac{1}{2}$ lb of butter 6 eggs leaving
out 2 whites let it simmer over the fire till as thick
as honey —

✓ Ground rice cakes

Rub $\frac{1}{2}$ lb of butter to a cream 4 yolks and 2 whites
of eggs $\frac{1}{2}$ lb of loaf sugar powdered they must be
very stiff with ground rice and dropped upon paper
you may add a little lemon juice —

Apple Jelly

Prepare twenty golden pippins, boil them
in a pint and half of water, till quite
~~soft~~ tender; then strain the liquor through
a ~~colander~~ - To every pint put a pound of
lump sugar, add half an ounce of pome-
grape, a little grated orange or lemon
juice, then boil to a jelly -

To patch Mahogany

one pint of cold drawn linseed oil
1/2 pint of spirits of turpentine
or wine glass full of good vinegar
1/2 an ounce of white resin powdered
put these ingredients into a clean
saucepan boil over a slow fire
stirring it all the time when cold
bottle it for use, cleanse the tables
well from dust first wet a small
bit of flannel with the mixture
& rub the tables the way of the grain
then rub them with a ~~lin~~ cloth

and polish off with a soft leather, 71
if the tables have been previously
cleaned with lard they must be well
washed with hot vinegar & rubbed
dry. No wet should ever be suffered
to dry into the wood it will be
months ere you can obliterate the
mark.

x French polish

1 Pint of spirits of wine
 $\frac{1}{2}$ oz of Gum shellac
 $\frac{1}{2}$ oz of Gum Lac
 $\frac{1}{4}$ oz of Gum Sandrac - place it
in a gentle heat frequently shaking
it. Make a roller of list Dip it
in the polish then tie a fine
linen rag over it first rubbing the
wood over with spirits of wine, if
laid has been previously used it
must be well cleaned off -

*x pearl ash: Dissolved in water
will take the deepest tarnish
instantly from silver -*

Pickle for a tongue

1 $\frac{1}{2}$ lb of salt petre

1 $\frac{1}{2}$ lb of bay salt a table Spoonfull of brown sugar to be pounded together made hot & rubbed on the tongue let it lie 12 hours & then add $\frac{1}{2}$ lb of common salt

For Brewing

A peck of malt 4 lb of coarse sugar 6 lb of treacle nearly $\frac{1}{2}$ lb of hops to 30 gallons of water put all into the furnace together & boil 1 hour, work it with yeast the same as other beer when sufficiently cool - care must be taken to stir all the time it boils

Noyau

3 $\frac{1}{2}$ lb of bitter almonds blanch'd & cut in four slices with the rind of 2 lemons put into a quart of gin for 3 days to be kept at a moderate distance from the fire shaking the bottle

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Three times a day. Then take one
pound of loaf Sugar just immersed
in boiling water enough to dissolve
it, when quite dissolved add it to
the spirit, & let it stand one day &
night shaking it frequently then
filter it through paper in a funnel
and it will be fit for use.

Semolina puddings

Take a quart of new milk & a tea
cup full of cream put it into some
cinnamon & the thin peel of a
large lemon, after it has boiled
let it stand a quarter of an hour
strain it and ~~put~~ $\frac{1}{4}$ of bitter.

almonds $\frac{1}{4}$ of sweet almonds blanch
and pounded & a bit of butter or
a little more cream, when it
boils up stir in $\frac{1}{2}$ large spoonfull
of Semolina when quite thick,
put it in cups which have been

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Mixt in cold water & sprinkled
with white sugar powdered press
it hard in the cups & then turn
them out on a Dish they should
be quite clear & white a little
currant jelly thinned with boiling
water & some Raspberry Jam strained
through a sieve makes a very nice
sauce for it

Castle Pudding

Take two eggs in the shell and the weight of them
in Butter, sugar and flour put your Butter
into a Basin set it before the fire till half
melted then heat it till it is like a cream
beat the egg yolks and whites together 10 minutes
mix them gently with the Butter then with
the sugar then with the flour bake this in
5 or 6 cups out of which it is to be turned
and sent ^{up} with good sauce

x Sponge cake

The weight of five Eggs in Sugar the weight of three Eggs in flour the whites and yolks of five Eggs to be beaten separately and then mixed together and the sugar stirred into them, after which the flour to be stirred in and not beaten at all. The flour should be well dried before the fire, but not used till quite cold, and that as well as the sugar should be sifted in very gradually.

Put in the oven as soon as made and baked not quite an hour
Miss Edwards

Drop Cakes

Take to a cream $\frac{3}{4}$ lb of butter mix in it a pound of loaf sugar beaten and sifted the whites of 2 Eggs beaten to a froth, then the yolks $\frac{1}{4}$ lb of Currants dried & lb of flour 1 oz of Orange 1 oz of Citron, a pintney with some Mace and Cinnamon, mix

the whole well together. The flour should
be mixed, till before the currants are
put in Bake in a slow oven or
Buttered tin

1 x Cream & Ice Mode

Put half a pound of fine sugar
into a glass dish, with two glasses of
chill wine the peel grated, and the
juice of a large Lemon, dissolve
10z of Ling-lap in half a pint of water
Strain it hot over the above and
by degrees add a pint and half of
good cream. And stir it until
cold then put it by for use it will
keep for a few days

x Blenheim Pudding

8oz of sugar pounded and dissolved
over a slow fire in 8oz of butter then add
the yolks six eggs mix them well to gether
con. a tart dish with paste and spread
over it 2oz of Citron add the other
ingredients. Bake in a moderate oven

To make a Noddy.

Take a raw youth the raw the
better, when well picked and cleaned,
beat him up well ~~with~~ with oil of
vanity and the sweet spirit or syrup
of affectation. ~~Let~~ Let him be well
spiced with brag and put some fine
words ~~in~~ down his throat. The dish
is served up ~~after~~ in the manner of
a Calves Head - with the only difference
that the ears are uncropped - and the
brain sauce dispensed with.

3-04
 3-9
 finger each 1-04
 2-04
 ne each 1-04
 with mixed shell in a

up
 a piece to 1³/₄ quarters
 disposed by a gentle heat
 as is quite clear, hold 104
 heat, let them simmer just
 an through a flannel bag

Practice for a Saturated Breast or Pills
 1 Pint of Ale made into a thick Practice with fine wheat flour
 when boiled enough, and quite hot, beat in it one Table Spoon full
 of Honey, the same of Yeast. Oil, and the Whites of two Eggs, all beaten
 well together —
 And the Ale before you stir in the flour —

So I make

Take a raw youth
 better, when well
 beat him up with
 vanity and the sense
 of affectation. ~~He~~ ~~So~~
 spiced with brag
 words ~~in~~ down his
 is served up after
 a Calves Head - with
 that the sans are in
brain sauce dispen

Lenny Posole

70

Coriander seeds

3.00

Turneri

3.00

Black pepper, mustard, ginger each

1.00

Sassafras

1.00

Cumin seed, cayenne each

1.00

all ground by the druggist & mixed well in a
mortar

Lemon Syrup

1 pint of fresh lemon juice to 1³/₄ quarts
of a lb of lump sugar, dissolve by a gentle heat
strain it till the surface is quite clear, add 1 oz
of thin ~~red~~ lemon juice, let them simmer gent-
ly for a few minutes, run through a flannel bag &
keep in a cool place.

Boil 2 calves feet in three quart of water till reduced to one half, strain it & set it by; When cold take off a fat smol when it is to be used put a large tea cup full of the jelly into a saucepan with half a glass of rum wine you like & a little nutmeg & sugar; when it boils have ready the yolk of an Egg finely beat, then mix it by degrees a little of the jelly then stir it all together but do not let it boil -

This is as nourishing as calves foot jelly & not so expensive.

For the Hooping Cough

1 Drachm of Salt of tartar 20 lbs lochineal powder
 1 1/2 Drachm of lump sugar 4 Drachm of cinnamon
 water 4 Drachm of spring water. A Spoonful
 to be taken 4 or 5 times a day

one Table Spoonful of sweet spirits of Rite two tea
spoonfulls of paregoric mixed together and taken in a
wine glass full of sugar and water on going to bed;
also a quarter of an ounce of Epsom salts dissolved in
a cup full of warm water and taken each following
morning, care being taken to keep the feet warm &
dry — — —

Kennedy for Acute Rheumatism —

Equal weight of Gum Ammoniac and garlic bruised
well together and made into pills take two or three every
night and morning with a tea cup full of strong Sassafras
tea; it only acts upon the constitution, of course is slow
in operation but assuredly we find if persevered in, great
Pallence is indispensable — — — Ship & Lightfoot —

Gooseberry Jakes

2 lb of fruit, put in a Jar, boil till they burst, then
strain through a sieve, add 2 lb of white sugar, the
whites of 10 eggs beat to a stiff froth (Drop on paper
slowly gradually — The fruit should be on the turn but
not ripe — — —

To cure Hams

$\frac{1}{4}$ lb salt petre, 1 lb bay salt, 2 lbs common salt, 1 lb brown sugar dissolved in 2 qts of ale, & boiled for about 5 or 10 minutes, well skimmed. This pickle is sufficient for a large ham which should be put into it when hot & rubbed well twice every day during at least a month. W^m Sharpe.

Sherry fruitice.

One table spoonful of honey, 1 do hog's head, just melt them together, then take them off the fire, & add the yolk of an egg - stir it well together, & after it is mixed put in two table spoonfuls of fine flour stirring it till no appearance of flour remains, then set it on the fire to brown but not to get hot stir it whilst on the fire, put it in a pot for use - spread it on each the thickness of a cake piece, & change it twice a day till

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it has drawn all the matter out; then it begins
to heal, once a day will be sufficient. This poultice
is used in cancerous disorders with great
success & it will draw then scarcely any other
poultice will. It is particularly useful in
milk breasts, for humps, boils, &c; no other
application is necessary as it always heals.

Rhubarb mixture

Powdered Turkey rhubarb	36 grs
Pure carbonate magnesia	24 grs
Syrup of rhubarb	℥℥ss
Syrup of poppies	℥℥ss
Simple Mint water	℥℥ss

Handy pudding.

Line a mould with fine raisins stoned, or dried cherries, then with thin slices of french roll, then catenias, or macaroons, repeat these layers till your mould is full, sprinkling in at times two glasses of brandy. Beat four eggs, yolks & whites, put to a milk or cream, highly sweetened, half a nutmeg & the rind of half a lemon finely grated. Let the liquid sink into the solid part, then flour a cloth tie it tight over, and boil it an hour, keeping the mould the right side up, serve it with pudding sauce.

Transparent Pudding

Beat eight eggs very well, put them into a steppan, with half a pound of sugar pounded fine, the same quantity of butter and some nutmeg grated, set it on the fire and keep stirring it till it thickens. Then set it in a basin to cool, put a rich puff paste round the dish, pour in your

pudding, and in a moderate oven - It will cut ^{8/4}
light & clear, you may add candied orange &
citron if you like.

Almond pudding

Beat $\frac{1}{2}$ lb of sweet almonds, & a few bitter ones, with
a spoonful of water, then mix $\frac{1}{2}$ oz of butter, 4 eggs,
two ^{table} spoonfuls of cream, warmed with the butter,
one spoonful of brandy a little sugar & nutmeg
to taste - Butter some cups, half fill them, & bake
the puddings. Serve with wine sauce, ^{made without} _{water}

Ratifica Basket

Dip ratifias into a little warm caramel sugar,
place them round the inside of a dish, cut more
ratifias into squares, dip them in the sugar, pile
them on the others two or three stories high -

Line the inside with wafer paper, fill with sponge
clouted cream - Cover with ^{light} froth,
cakes, sweetmeats &c. - garnish with flowers

An excellent cream

Whip up $\frac{1}{4}$ pt of cream rich cream to a strong
foam, with some finely sliced lemon peel &
a squeeze of the juice, & a glass of sweet wine, &
sugar to make it pleasant, lay it in a form
next day, turn it out on a dish, ornament with
puff paste, biscuits made into shapes about the
length of a finger & two thick, over which sugar may
be strewed - You may use macaroons to line
the edges of the dish - W^m Marshall -

Furniture polish

2 oz White Wax,

2 oz Windsor Soap.

6 oz, Rosin Wax

1 qt rain water - Boil all together - Stir till nearly
cold, then bottle it. Rub a little Lill into the fur-
niture with a bit of flannel. Polish with clean
Cloth or leather.

Gillman

Worm powder

86

Worm seed

Senna

Cream of Tartar.

White

Saffron

a few carander seeds

Beat all together to a powder, add 20 grs bent hartshorn

In a child 3 yrs old 6 grs, 6 years 10 grs, for a young person 16 grs - Take one powder in a morning fasting for three mornings, mixed in treacle omit three mornings, then take again for three mornings - Milk, cheese, fruits, & all sorts of green vegetables to be strictly refrained from on the days the powder is taken

W.F.S.

For a cold

2oz Spanish liquorice

2oz Gumma

and half
 1oz Gum arabic, dissolve in spirit of hot water
 Take a wineglass full at bed-time, & a small
 quantity when the cough is from the same

Caramel sugar

The 5th degree of boiling Boil the sugar till when
 you dip a stick first in the sugar, then in cold
 water, the moment it touches water, it will
 snap like glass - This is caramel height. The fire
 must not be fierce, for fear of burning & consequent
 by discolouring & spoiling the sugar.

For Warts

Loose the balls with quick lime, slaked with
 water wherein before, wormwood & hyssop. has
 been boiled - Apply quite hot -

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For the tooth ache if not rheumatic
Gum reduced to an impalpable powder 2 drs
Nitrous spirit of ether 7 drs
Mix & apply to the tooth
Lancet

Strengthening Jelly

2 oz of Isinglass 2 oz of Sugar candy $\frac{1}{2}$ oz of Gum arabic
put these ingredients in a jar pour over them a pint of port
wine or Madeira wine let it stand 12 hours, then put the
jar into a saucepan of water and let it simmer till the
Isinglass is dissolved, it may remain in the jar without
straining take the size of a ^{large} walnut three times a day

Take from ten to forty drops of Tincture of
Rhus Toxicaria (or Henbane,) in warm
water or sulphur mixture. It cures pain

Pour a quart of boiling water on 1 oz of red rose
leaves, let it stand 2 hours, then pour it clear off
& add 1 oz of Tincture of salubra to it. Take a wine
glass full three times a day. A good Tonic
W. S. Alden

Letharge powder, salad oil & vinegar, equal parts

we 5

Lemon Sponge

Boil an ounce of Isinglass in a pint of water till reduced to half a pint let it stand till nearly cold, take juice of 4 Lemons and grate the peel of one half a pound of sugar powdered, the whites of three eggs whisk the eggs to a froth then add the Lemon juice, Sugar, and Isinglass, whisk it till it is quite thick.

$\frac{1}{2}$ oz bruised cloves

$\frac{1}{4}$ oz powder sugar

$\frac{1}{4}$ oz saffron

Steep in half pt brandy, let it stand in the same degree of warmth 3 days strain through muslin, bottle & stop close.

1 teaspoonful in a singlass of water.

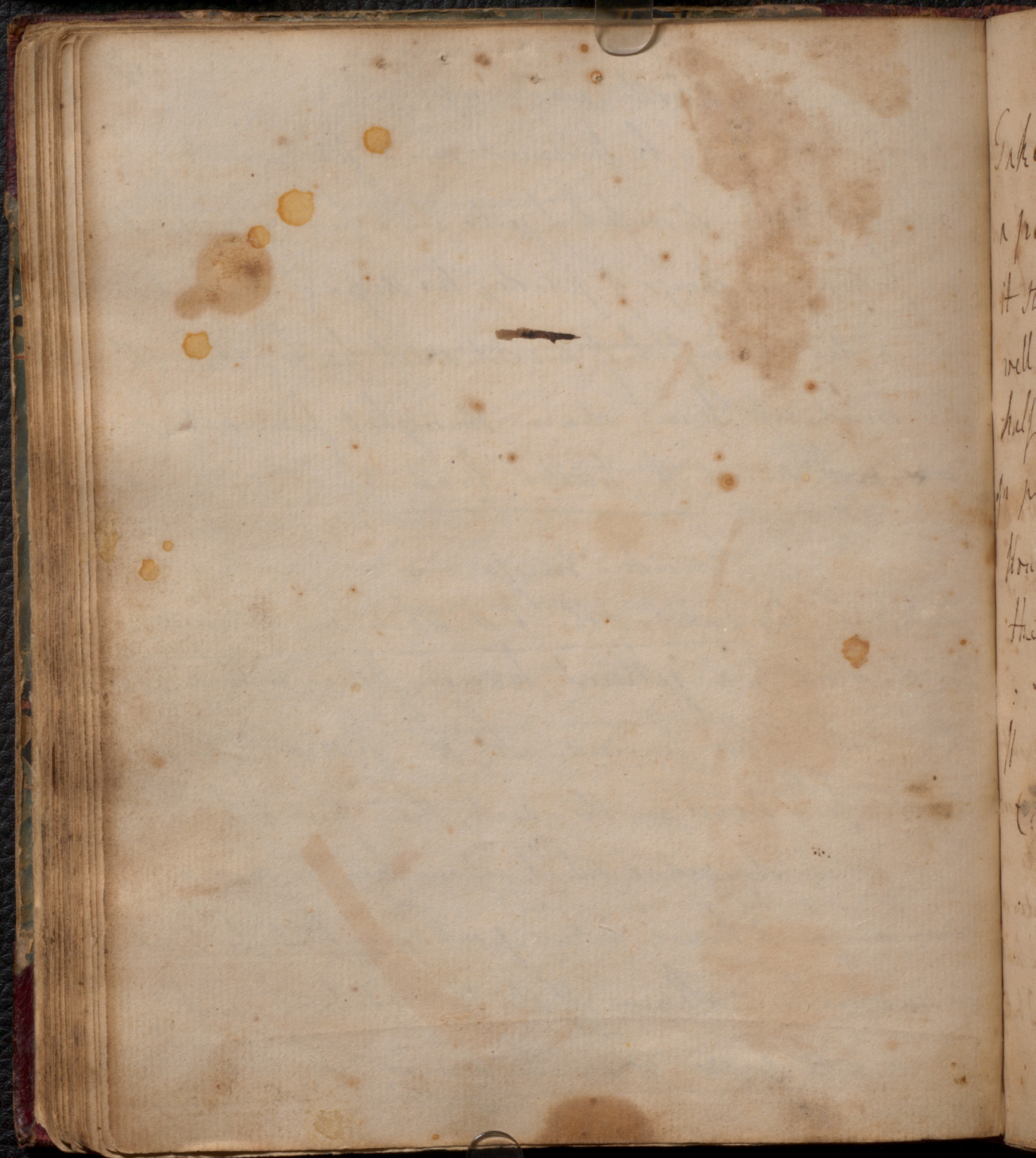
Elm proprietatis

Broth unprompted

Good broth may be procured in a few minutes by boiling a table-spoonful of pease in a pint of water, adding four or five sprigs of parsley, two drops of shalot vinegar, a tea-spoonful of mixed sweet herbs; when all has boiled up twice, strain through a fine sieve, & ~~then~~ ~~will~~ serve with toasted bread.

Lavender Vinegar

Infuse in two quarts of the best white wine vinegar, two ounces of fresh gathered lavender flowers, to these add the juice of two Lemons. Let the flowers steep for eight & forty hours in the acid, then put both in a jar closely stopp'd, & set it upon hot cinders or charcoal for 8 hours, taking great care that the heat is moderate. Strain off the flowers & bottle: cork tight. Lye, cover with leather or bladder secured with wax.



A Cake

100

Take 2 pound of flour well dayed melt half
 a pound of Butter in a pint of Cream & let
 it stand till new Milk is warm then put in 4 Eggs
 well beaten ^{a pound & ~~half~~ of Currants} a quarter of a pint of good brandy
 half a Nutmeg grated 2 glasses of Brandy ^{3 glasses} ~~half~~
 of a pound of sugar & a little salt work in the
 Hour by a handfull at a time let it stand by
 the fire to rise about 2 hours will bake it

11 B

Candyd peel will be an improvement to it &
 $\frac{1}{4}$ lb of treacle

Mr. Job

Mr. Job

Cowslip Wine

3 pound of Lump Sugar to every gallon of water
 boil it half an hour scum it well let it cool
 then add a little bray, the next day put in
 to every gallon 3 quarts of pips, the juice of
 3 lemons & 1 Orange string the peels & put them
 into the tub let it stand 3 or 4 days to work
 then turn it & hang the peel from the bung

a good rice pudding

Steep a quarter of a pound of ground rice in a pint
 of cream then strain in 6 ounces of butter when cool
 add the yolks of 6 Eggs & the whites of 3 grate in
 the rind of a lemon & add a little brandy sweeten it
 to your tast if you boil it it will take an hour
 & a half boiling & the best sauce is melted butter
 Butter with brandy & sugar

To Pickle Lemons

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Take 6 or 8 Middle sized Lemons cut out a round
bit at the stem & with a skewer make a hole down the
middle which fill with salt lay them in a dish & strew
a little salt over them let them stand 3 days in a cool
place basting them frequently with their own liquor
then put them into a jar with 2 Oz of rice ginger sliced
a large stick of horse radish 2 spoonfull of Stone of
mustard a little Cayenne pepper 1 Oz of turmeric halfra
Oz of red Indian pepper & a handfull of shallots & a
little salt cover them with cold vinegar lye a
bladder very close over them shake them up every day
for some time & they will be fit for use in 3
months

the pickle is good in many sauces

Covslip vinigae

to every gallon of water put a pound & quarter
 of brown sugar boil & scum it, to every gallon put
 3 pints ^{of hips} break off at the stem so as to have the
 green on, when measured put them in the vessel &
 pour on the liquor boiling hot, in ten days brew
 a brown paper over the bung hole & prick it
 all over with a pin, put it where the sun can come
 to it, it will be ready for use in about 3 months

Lemon Mince Pies

104

^{the peel off}
grate 2 large lemons, cut them in two &
squeeze out the juice, then take out the seeds
& skins & boil the white rind till quite
tender, then take out the strings & beat it
in a mortar or chop it to a pulp, then add
the juice, the grated peel, a pound of sugar,
a pound of currants, a pound of suit, a little
spice, a little bit of salt, some Brandy &
Candy'd peel.

Elder Wine

So one peck of berries put 4 gallons of water
boil it an hour then strain & to every gallon ^{wine} of water
put 3 pound of sugar boil it again till the sugar is
dissolved when cool work it & when you put it
in the barrel add an ounce of ginger 2 pound
of raisins & a few flowers

Walnut Mutchup

Take Walnuts which ^{are} fit to pickle, pound
 them to a pulp in a Stone Mortar, wring
 out the juice through a flannel bag & to
 3 quarts of juice, put 1 quart of vinegar, cover
 it up close in an earthen pot, & let it stand
 4 days, then boil it 2 hours with half an
 oz of Mace, the same Nutmegs, a quarter of Pla
 & a quart of Anchovy Essence,

Cut them from a leg of veal pretty thin with a little
of the tender fat butter the bottom of a well tinned
stew pan lay in the cutlets now seasoned with grated
lemon peel cover them close & set them over a
gentle fire till they are done stirring them once or
twice that they may be done regularly then add thick
cream a little white wine cucumber catsup mush-
-room powder & thicken it with flour & butter
or yolks of eggs which is preferable to flour & butter
serve it up with forcemeat balls broiled bacon &
garnish your dish with pickles

N B

the cutlets should not boil, but simmer slow
till they are done

Lunge brandy

Wipe your fruit very clean, grate fruit and core into a glazed crock or jar, stop it down close and put it into a damp place, then let it remain three days, then press the pulp through a cloth. To every 2 gallon of juice add 1 quart of brandy, 2 lb white sugar, 1 oz bitter almonds bruised, 2 dram cinnamon, 2 dram coriander seeds, 2 dram cloves all beat together - let it stand 14 days shaking it every day, filter and bottle for use.

Mr Chapman

Rock ginger

Put off the stalks of lettuce just going to seed, & peel off the strings - put them into pieces 2 or 3 inches long & throw them into water, let them stand 12 hours, change the water & let them stand 12 hours - To 5 pts of water add 1 lb of sugar & 2 large spoonfuls of powdered ginger - Boil your stalks in this 20 minutes & set by for 2 days - Boil in this syrup for 6 days successively 2 an hour at a time - Then drain the stalks upon a sieve & wipe them dry. Have ready a thick syrup boiled and made strong with ginger - Pour it on the stalks boiling hot, & boil them in it till they look clean & taste like West India ginger.

Noyce

108

2 lb of bitter almonds & one of Sweet half lb
coriander seeds a bit of Allum the size of a kidney
a Drachm of Mace half a Drachm of Cinimon a quarter
of an lb of ginger, 1 pound of Large Sugar pour upon
them 1 quart of boiling water, let it stand till next
day, then add 2 quarts of hie tie a bladder close
over your jar & let it remain a day or 2 &
filter it through whitey brown paper

The spices must be pounded

I do of better than I was of last fall
 because I do a bit of all the size of a
 a basket of three half a dozen of them
 of each of ginger I found of large paper from
 them I found of boiling water but it was
 had them all a quart of wine is a better
 one you can let it remain a hour or 2
 filter it through white brown paper

The spirit must be preserved

To make a Bread pudding

110

three ounces of Bread scalded in new milk
then put four ounces of Butter into it & rub
it through a sieve add four ounces of powdered
loaf sugar four eggs half the rind of a lemon
grated, & half the juice of a lemon mix the above
well together bake it in a dish with a puff
past round it —

Blamange

1 lb of Singlax 1 lb of sweet almonds 12 of
bitter almonds boil in a pint ^{of} new milk
& a pint of cream sugar to your taste, &
a little Brandy, strain it through a lawn
sieve stir it frequently till nearly cold then
put it in molds

Six lb of pork free from skin & gristle, cut it
 small & beat it in a Mortar till very fine
 wash & shred a good handfull of sage leaves
 as fine as powder about three spoonfulls, the rind
 of a lemon grated, a large spoonfull of sweet herbs
 shred very fine, two nutmegs grated, two ten
 spoonfulls of pepper, & a large spoonfull of salt,
 six lb of Beef mince shred very fine
 mix all well together & put down close in
 a pot, & when you use it take as much Egg
 as will make it roll smooth make them of
 the size of sausages & fry them in Butter
 or good dripping which must be made very
 hot before you put in the sausages.

To pickle pork ^{meat into} 152
Take out the bones & cut the pieces of a
size suited to the expenditure of a family
Rub each piece with salt & pepper then take
two parts of common salt & one of bay salt
mix them well together & rub each piece tho-
roughly with it. Then take a large strong
tub (the narrower & deeper the better) strew
the bottom with salt & lay in ^{your} pieces as close
as you can strewing salt at the sides of the
tub & as it dissolves throw in more, have
a top ready to put within the tub & upon
that put weights to keep it as close as possible
have also a top for the head of the tub
as you must exclude the air as much as
possible; It will keep good many months.
When you use it take the piece & you
touch first & do not disturb or alter
the position of the other pieces.

Eggs à la neige

Take the whites of 6 eggs, whip them until they will stand firm upon the whisk; have some milk boiling on the fire in a large steepsan with a small bit of stick cinnamon in it. With a silver table spoon, pour ~~some~~ several spoonfuls of the white in it, and then done enough, which will be in about 2 or three minutes on a brisk fire, take them out carefully and put them upon a hair sieve to drain. Make a sauce to pour over them in the following manner. Take 1 pint of the milk in which you have poached your eggs, beaten to your taste, with fine loaf sugar, a little orange flower or brandy & a pinch of salt, beat the yolks of the eggs & mix them with the milk, stir them upon the fire till they are as thick as boiled custard, then pass it through a sieve, place your whites in a deep china dish, stick them pretty thick with poached almonds, cut into thin strips

alternately with washed feet in the same manner, then from the same very gently all over them —

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M^r Fitch

A colourless very adhesive gum

Dissolve half an ounce of gum Tragacanth in 3oz of distilled vinegar with a gentle heat — In another bottle put 1oz of gum arabic to $\frac{1}{2}$ oz of distilled vinegar — Then both are perfectly dissolved mix them together, & it is fit for use — It is rather preferable to dissolve the gums separate in a moderate portion of water first & then add the vinegar —

M^r Fitch

Queen Mary's sauce for shoulder of Mutton

When the mutton is half roasted put a soup plate under it containing 3 spoonfuls of hot water, do of good wine, a shalot, & a teaspoonful of essence of anchovies, & a little pepper.

Brush the meat with this and the gravy which drops from it. When the mutton is taken up, serve the inside various ways, from the gravy one, and some with fried crumbs -

To roast Pike

Shred the liver very small with sweet herbs pickled oysters & 2 or 3 anchovies, 1 lb of butter & a blade or two of mace. Mix into a stuffing, & sew it up in the belly, lacing the fish with tape to keep him together.

Roast with claret, anchovies and butter mixed & the moisture which falls from him. When served add to the basting, a fit quantity of butter & the juice of 3 or 4 oranges. In a hand pour out the dish with garden syne putting the fish in.

J. Watton -

To Pot Mushrooms

116

Take Close Buttons wipe them with flannel
dip'd in salt, lay them in a dish & strew some
salt over them, ^{let them} stand 3 or 4 hours, then put them
into a stew pan with them own liquor over a place
gentle fire, when they begin to boil put to them some
white pepper corns, & some ground pepper, some cloves mace
& a little essence of Anchovies, let them boil gently
till all the liquor is dry'd up, let them stand till quite
cold, then put them as close as possible into pots,
lay a piece of thin paper over them, & upon that some
clarified butter, & in a few days add a little clarified
Liquor, keep them in a cool dry place,
when you take them of of the pots pick out the spice
or bits of Butter that may have got under the paper
& stew them as fresh mushrooms, they will be quite
as good.

Cucumber Ketchup

Forty large cucumbers & twenty large Onions
 Slice them into an earthen pan, strew some salt
 amongst them, let them stand 48 hours, then strain
 out the liquor, & to 3 quarts put 3 pints of
 of white port or any other white wine that
 that is not sweet, 2 bottles of Anchovies, & ^{same} spice
 in the same proportion as you would to other
 ketchup, when quite cold bottle it, rase in the
 corks & keep it in the Celler.

Boil two Calves feet in three quarts
 of water till reduced one half, strain
 it and set it by; when cold take
 off the fat, and when it is to be
 used put a large Teaspoon of the
 jelly into a sauce pan with half
 a glass of wine Mountain,
 Cherry, Raisin, or Cowslip
 with a little nutmeg and sugar
 When it merely boils have
 ready the yolk of an Egg
 fully beat stir it by degrees
 with a little of the jelly
 then stir it all together but
 do not let it Boil
 This is less troublesome and
 expensive than Calves feet
 jelly and quite as nourishing

Duck pie

Flavour with beef gravy, with walnut catchup, lemon
juice, port wine, & Chatna sauce to your taste -

Prepare two young ducks for roasting, & fill them with
the following stuffing - "Take the venison out," of

your venison, by laying ^{it} out in slices, in warm milk &
water for ten minutes; chop it with a few leaves of fresh

sage, a very little lemon peel, nutmeg, Sarsaparilla, &
salt; mix this with finely crumbled bread; beat

up the yolks of 4 eggs, & mix with your other ingre-
dients - Half roast the birds slowly, minding to crisp

the skin well. Line a dish with light paste, & place

in your ducks carefully cut up; pour in all the gravy
you can, cover the dish with paste, leaving an aperture

at the top, for adding the rest of the gravy. Bake it
carefully -

Pebbet cream

120

Dissolve 1oz of isinglass in a pint of white wine, pour it into a dish with the juice of a large lemon, and sugar, some of the hump being previously rubbed on the feet of the lemon. Add a pint of cream stir till nearly cold, put into moulds. It is thickened to taste & not boiled after the cream is added.

Orange tart

Wash 2 Seville oranges, take their weight in powdered sugar. Pulp the oranges and beat the pulp till tender beat them to a paste with the pulp and sugar and a piece of fresh butter the size of a walnut. Line 2 dishes with paste from the orange. Bake half an hour. This makes 2 tarts.

Torte de Moille

Put into a dish a light paste, fill it up with layers of
all kind of stutmeats, humps of butter, biscuits & manna
Make a moderately rich custard not very sweet, flavoured
ed with orange flower water, give it a scald, pour over
the whole. Bake half an hour - It may be eaten either
hot or cold - The manna must be shaved very fine -

Rice solid

Boil 1 quart of milk with the rind of a lemon, 3 Laurel
leaves and 6oz of loaf sugar. Mix 3 large spoonfuls of
ground rice with a very little cold ^{milk} saved from the quart
strain ^{to} it by degrees ~~in~~ the boiling milk - Boil till
well thickened stirring it all the time - Put into earthen
moulds, when turned out garnish with preserve -

Germicelli pudding

Boil 4 oz of germicelli in 1 pt of new milk till soft, add a
little cinnamon, 1 pt of cream, 1 lb of butter, the same of

122

sugar, and the yolks of 2 eggs well beaten. Bake very slowly in a dish edged with puff paste.

Sheet crust, or for cakes
 $\frac{1}{2}$ lb flour, $\frac{1}{4}$ lb butter, 2 lb fine sugar sifted, the yolk of an egg, $\frac{1}{2}$ a table spoonful of brandy & table spoonful of water -
Mix these well keeping them quite warm all the time -

Cherries in brandy

Reserve a fourth of the cherries, chop the stalks of the remainder; lay them carefully in jars & fill up the jars with brandy, putting no sugar, as that will wrinkle them. Stone the remaining portion, boil them with double their weight of sugar, keep them ~~as~~ close covered. When used for dessert mix them with the cherries in the brandy

Another way

Wipe the finest morellas, having cut off ~~the~~ half the stalks, prick them with a red needle and dip them into a jar. Pound three quarters their weight in sugar, or white sugar

candy, show our fill up with handy & more close

Simbale de Macaroni a little

Put macaroni in a little milk & water till soft
so as to cut into pieces & without breaking - put into
pieces half an inch long & with great care that all be of
the same size, butter a mould, stick the macaroni close
together all over to look like a honeycomb - fill up
with a mince of sliced ox-potatoes, & small tutton mushrooms
either pickled or fresh. Mince with ~~the~~ white
sauce - close the mould and boil it, turn out very
carefully serve with white sauce and mushrooms.

Minton of veal

Chop very finely cold veal & ham or bacon, mix with it a
slice of bread crumb soaked in milk, two onions chopped
& minced, a little salt, pepper, & an egg beaten. Pipe into
a mould & bake slowly till brown. Serve with gravy.
Minton is delicious served as a minton.

Potatoe cheesecakes

124

4 oz butter, 4 oz powdered sugar, 6 oz potatoes, boiled & strained through a sieve, the rind of 1 lemon & half the juice mix all well with 2 eggs, fill the tart dish previously lined with paste & bake —

A very pretty dish of eggs

Break eggs into a small tart dish, without injuring the yolks or laying one over the other. Drop on them some sifted butter, & lightly strew crumbs of bread. Put into the oven till the whites are set, serve with a breath of parsley round the dish —

Chachinise of apples & wine

Boil 6 oz of wine with a stick of cinnamon in milk till thick, stirring in a spoonful of rose or orange flower water.

Core 6 or 7 large apples, scoop out the core & fill up with raspberry jam — Broil a deep dish with paste put in the apples, leaving a space all round which fill

up with ^{the} rice - Brush the whole over with ~~white of~~
the yolk of an egg beaten, sift sugar thickly over, put
shortenings tastily on the top & bake for an hour in
a quick oven -

Sicche crema

Beat up 3 eggs, leaving out two of the whites, add to
them gradually $1\frac{1}{2}$ pint of new milk. Mix in
a portion of the milk while add 4 table spoonfuls
of fine flour, 2 oz finely powdered loaf sugar, add it
to the eggs and milk, with the grated peel of 1
lemon - Put over a slow fire till thickened
stirring constantly - Prepare a shallow dish with co-
ffee cakes, & when the crema is sufficiently boiled,
strain it over the cakes - This is eaten cold -

Take 2 lb of rump ^{braze} steaks, cut them into square
 thick slices; beat them for some time with a large
 knife carefully not to cut them — Take 2 large onions, cut
 them very small, mix them with grated bread, salt & pep-
 per — Spread this mixture on the meat, roll up the
 pieces & fasten with a wooden skewer; put a spoonful of
 butter into a saucepan with the meat & no water; cover
 it ~~with~~ let it stew over a moderate fire — When the
 meat is broiled, in the greasy drain, take out 3
 spoonfuls mix it with one of flour very carefully add
 to the rest of your gravy & boil it, adding a little hot
 water should it be too thick; brown a little powdered
 sugar & put in to colour it boil all together for a
 short time —

D. J. J. J.

Robert Pudding

Beat $\frac{1}{2}$ lb of butter to a cream, mix it with it by degrees an equal quantity of powdered loaf sugar, add 5 eggs well beaten, then in gradually $\frac{1}{2}$ lb of best flour dried, lastly $\frac{1}{2}$ lb raisins stoned and chopped - Boil this quantity 3 hours, in a well buttered bason, or mould.

You may vary the flavour by lemon, nutmeg or almonds.

Stewed Rabbit à la Française

Put 2 oz of butter into a saucepan, with 2 onions cut round, let them brown - Put up your rabbit, flour it, put it into your saucepan, with a few slices of bacon, and long, a bit of lemon peel, salt & pepper, the yolk of an egg boiled and chopped fine & stewed on the fire - and a little water - A blade of garlic is an improvement - Let it stew slowly - An hour & quarter will do it.

There is very good aspect thus, adding port wine to the

gravy *chopped fine, & half a large lemon carefully peeled from the white & skinned then - Miss Poole

Veilberry Pilau

128

Steep 6oz of rice in a saucepan in weak gravy till the
roughly tender, but not mashed up. Take 3 good meat-
tom chops, and 3 slices of bacon, let them be very nicely
fried. - Line the bottom of a hot dish with half your
rice, lay on your meat, cover with the rest of the
rice; brush over with the yolk of an egg beaten, & brown
before the fire, or with a salamander. - Your
meat should be well seasoned.

Lumbarland Pudding

$\frac{1}{4}$ lb currants

$\frac{1}{4}$ lb, raisins stoned & chopped

$\frac{1}{4}$ lb. suet.

$\frac{1}{4}$ lb head crumbed

$\frac{1}{4}$ lb apples, pared & weighed raw.

$\frac{1}{4}$ lb sugar.

4 eggs beaten - mix all together with a little suet.

meg. steam put. - Serve with wine sauce.

Martha's Pudding

Boil $\frac{1}{2}$ pt of milk with a laurel leaf & a bit of cinnamon, pour it upon a cupful of grated bread, add 3 eggs well beaten, a little grated nutmeg, lemon juice, & a tea-spoonful of orange flower water - Sweeten to taste - Butter a basin, stick almonds or split raisins in rows upon it - Stir the ingredients well together, pour into the basin, and boil an hour and half.

To preserve strawberries whole

Take equal quantities weight of fruit and pound half loaf sugar, lay the former in a dish, & sprinkle ^{half} the sugar on - Gently shake it that all may be sugared - Drain the juice from red currants as for jelly, & the next day, add the rest of the sugar to it allowing 1 pt of jelly to a pound of fruit - Boil this to a thin syrup, & immerse your fruit in it till the syrup is clear - Put into jars or glasses -

To preserve strawberries in Wine

130

Put the fruit which must be the finest large strawberry
into a preserving bottle, then in 3 large Spoonfuls of pound
ed sugar, & fill up with Madeira or Sherry. Bottle close

Lemon puddling

The juice of a lemon, the peel grated, 4 oz
half sugar, 4 eggs, 1 pint new milk poured
boiling hot over a large tea-cup full of bread crumbs.
When cold mix all together, put into a well
buttered mould, and boil 1 1/2 hours.

Serve with wine sauce. The acid of the lemon
must be slightly preserved

W. J. King —

Spurient Pills

1 lb - extract Solyguth
 1 scruple each Blue Pill, aloes, & myrrh
 12 grains Specimanka
 makes 24 pills -

Ionic powder

5 grains best chuback.

6 grains - Sat Solyguth - take one ^{powder} pill once
 a time a day according to the effects in a
 glass of pepperment water -

If needed, 2 grs mercury rubbed in chalk,
 1 gr aloes in a pill should be taken
 30 pills may be taken but try one first -

Lamb pudding

132

$\frac{1}{2}$ lb potatoes boiled

$\frac{1}{2}$ lb carrots boiled - pound them together, add

$\frac{1}{4}$ lb suet

$\frac{1}{2}$ lb flour

$\frac{1}{4}$ lb raisins stoned

$\frac{1}{4}$ lb currants - a little nutmeg, moist sugar,

mix all well together. Bake or boil 2 hours

Serve with red wine sauce

Miss Hall

Quince head

1 lb quince gently simmer on a slow fire in 2 yds

water & 1 qt. skim milk till it has become a

thick paste - Mix into a peck of fine flour, &

add if needful more water - This quantity

will produce 22 lb good bread

Take the meat out of 2 fine lobsters carefully, so as not to break it; throw the shells into a saucepan with a little water, & a sprinkling of pepper & salt. Let them boil thoroughly for a party -

Take out the cream & spoon ~~the~~ separators from each other and from the meat. Mix the cream smooth with cayenne pepper & salt rather highly seasoned, a little of the spoon if not headed, then a good lump of butter, thin it to the consistency of thick custard with milk, boiling in flame sufficient to thicken the whole when the gravy is added - Stir the cream and gravy well together, boil it up once, add the meat, which let get hot through - Dish it up

skewer the ^{on} sparer ~~and~~ the top, and pullers
 supports of toasted bread count —

Art 9

Lamb stew

Take a neck or heart of lamb, cut it into chops,
 fry it for a nice brown but do not cook thoroughly,
 put it into a saucepan with 3 pints of ^{well seasoned} water.
 Let it stew slowly, about 1½ hours — The steaks must be
 Take a good sized lettuce, pick off all the out-
 side or damaged leaves, wash it well, also 8 or 9
 sprigs of parsley, the leaves of 5 or 6 sprays of mint
 3 moderate sized summer onions. Chop these all
 fine all these, but not chop them, put them into
 saucepan with about 2oz of butter let them stew
 till tender stirring them often. — (The green herbs

of mangled about 4 or 5, and a small circum-
 ber shield as a great improvement.)

Add to the steaks 2 quarts of peas young, let
 them boil in the gravy, and just boil the herbs
 in it, and serve up. —

If the peas are beginning to get old, in shelling
 them & separate the oldest, boil them first
 in the gravy & eat them when quite tender then
 a collander to thicken it, then proceed as
 above. — Sold lamb serves very deliciously in this

manner, & for economy the fat may be used
 instead of butter. —

136

Remedy for Bitriol injuries

A little soda or potash, dissolved
in water or fresh soap boilers
liver, wash the part injured
Whether clothes or the person. And
As much as I can will follow

The Sun Jan^y 4 - 1843

To wash with —

2 ounces of honey

2 ounces of soft soap

1 Gill of Spirits of wine and 2 Gills of water — Take a sponge
& rub it over, then take another clean sponge & rub it well with
clean water — rinse well by plunging it in and out of the
water, then shake it well from the water and let it drain
awhile & wrap it smoothly in a sheet or large cloth till dry
enough to use but it should be used very damp & the dress
unmade —

Rich soufflé.

Soak in white wine with a little
brandy, steepened with sugar
some slices of sponge cake, put
them into a deep dish & pour
over a rich custard then beat
to a stiff froth the whites of 3 or 4
eggs, lay it on the top to look
rough, bake it about 20 minutes
and serve up quickly.

To cure warts.

Apply oil of bitter almond.

Legumed leg of Mutton
a french dish —

138

Take a small better leg of mutton, cut it into
three fillets, bone them, fill up the hole with
a good forcemeat — Fry them on both sides just
sufficient to make them a fine brown. Put them
into a stewpan with some good mutton broth, but
do not cover them with liquor, & a lemon sliced
just and all, a moderate sized onion with 4
or 5 cloves stuck in it, 2 blades of mace, let it
stew slowly about 2 hours having boiled up once.
Then add, 1 qt port wine, 3 table spoonfuls wal-
nut catchup, 1 lb mushrooms. — The last thing
take a little flour mix it gradually with a few
spoonfuls of gravy to the consistence of batter, a
little made mustard, a little butter, stir this

into the gravy, give it a boil and serve —

The meat should be well seasoned and floured
before storing —

As there will be a considerable quantity of gravy
it should be taken care of to secure the meal
which may be left —

Boiled fillet of seal

Is very nice if served the same as a round
of beef —

Pills for a cough —

powdered Specuaranthos 30 grains

— Turkey Rhubarb 60 grains

Syrup enough to make 30 pills —

one to be taken every morning & night

Mr. Fitch

Plant growing on Mount Olympus in Asia Minor, called
 Zhorakia, resembling thyme in the stalk and leaves, and
 lavender in the flower, is a remedy against in cholera.

The operation arrests the diarrhoea but sickness.

Dissolved camphor is found to retain one in Paris and
 Germany, in life than in home.

Medical Times —

April 1849.

Ginger Beer

2 oz of Ginger bruised but not in powder

2 oz of Cream of Tartar. —

2 lb of Loaf sugar 2 lb dissolved

2 Gallons of boiling water, 3 Table spoonful of
 yeast — when quite cold bottle it & tie down

The corks; in 24 hours it will be fit to drink —

Symp of white poppies —
 Symp of Squills —
 Symp of honnourd
 Clarified Honey —
 all in equal parts, a tea
 Spoonful to be taken at
 bed time if the Cough
 be troublesome one in
 the morning —

To Silver goods

Take $\frac{1}{4}$ oz of quicksilver a $\frac{1}{4}$ oz of
 Snuff and a little Bath Brick
 dust — Mix a little of the Snuff
 with the quicksilver until rather
 hard then take the article
 out it well with Brick dust then
 with the Mixture, then wet it
 and rub it well and it will
 polish well

143

Specific for Lumbago

one penny worth of Spirits of wine

do " " " " Hartshorn

do " " " " Turpentine

do " " " " Gummyacum

do " " " " Salamanice

Shake this mixture well and take 20 or 30 drops
in a wine glass full of milk or water
2 or 3 times
per day

Specific for Rheumatism

A raw egg well beaten

Half a pint of vinegar

103 of Spirits of turpentine

1/4 oz of Spirits of wine

1/2 oz of Camphor

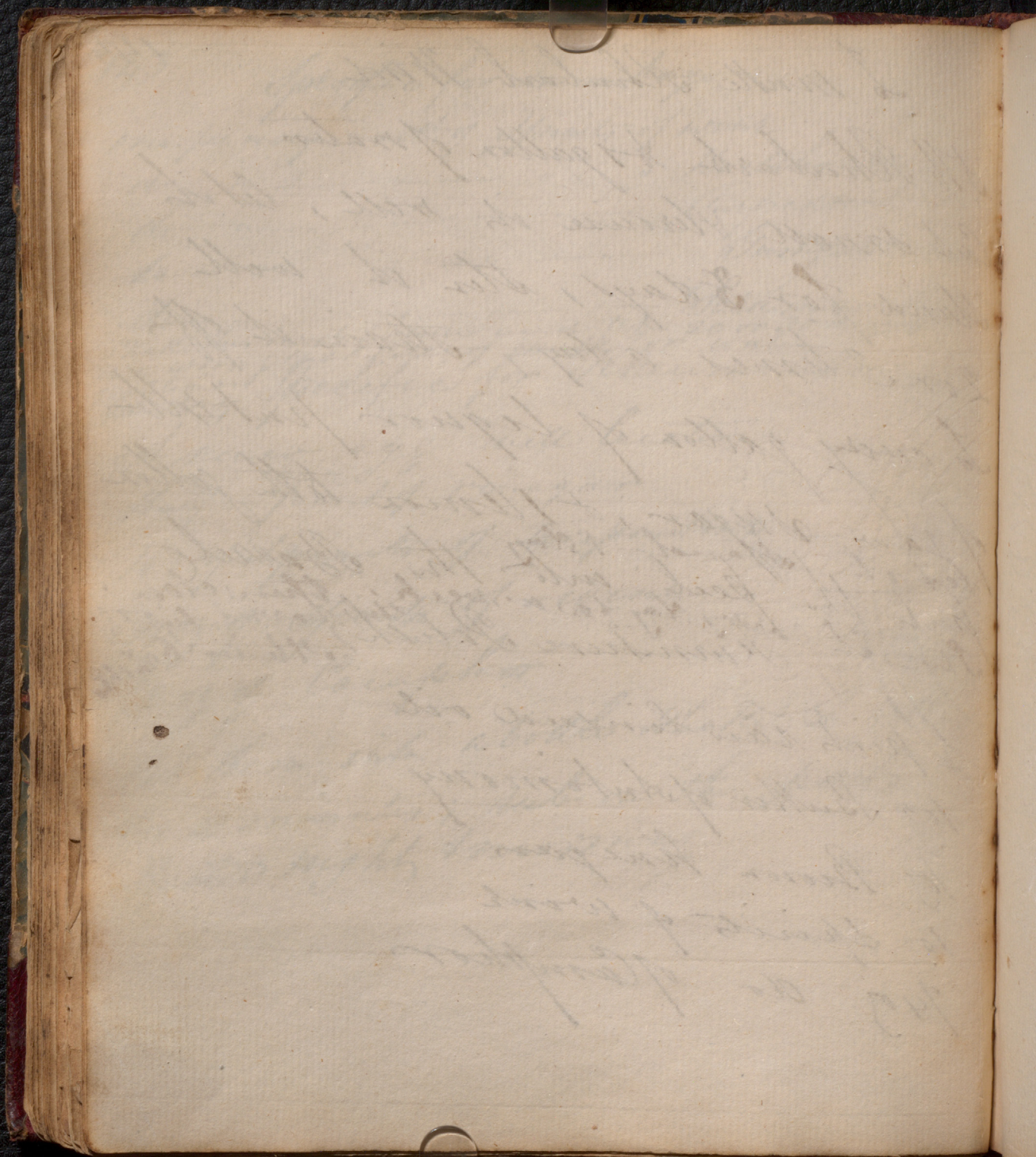
Put them into a bottle shake it well
for 10 minutes; rub on the parts
affected night & morning

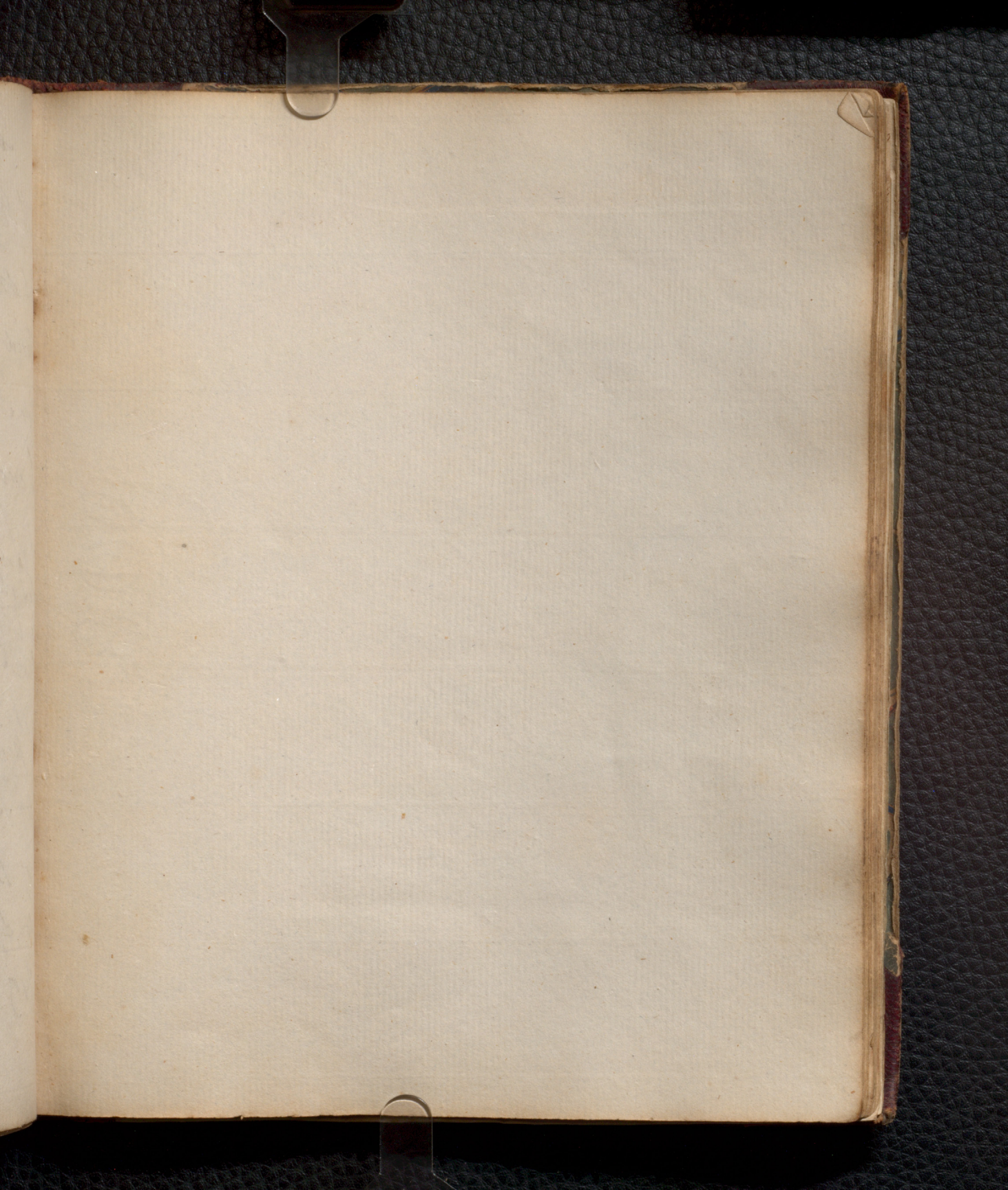
To make Rhubarb Wine

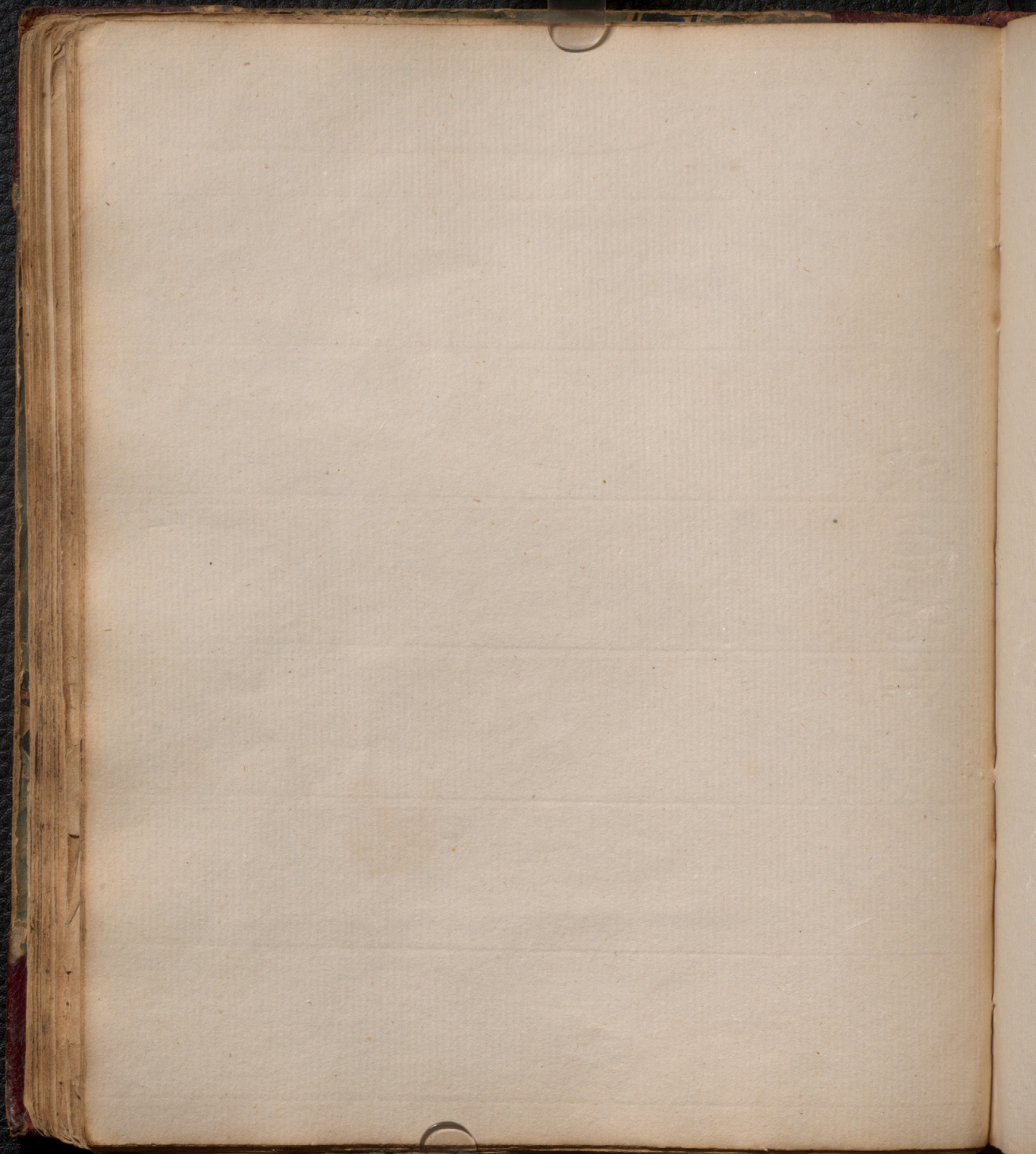
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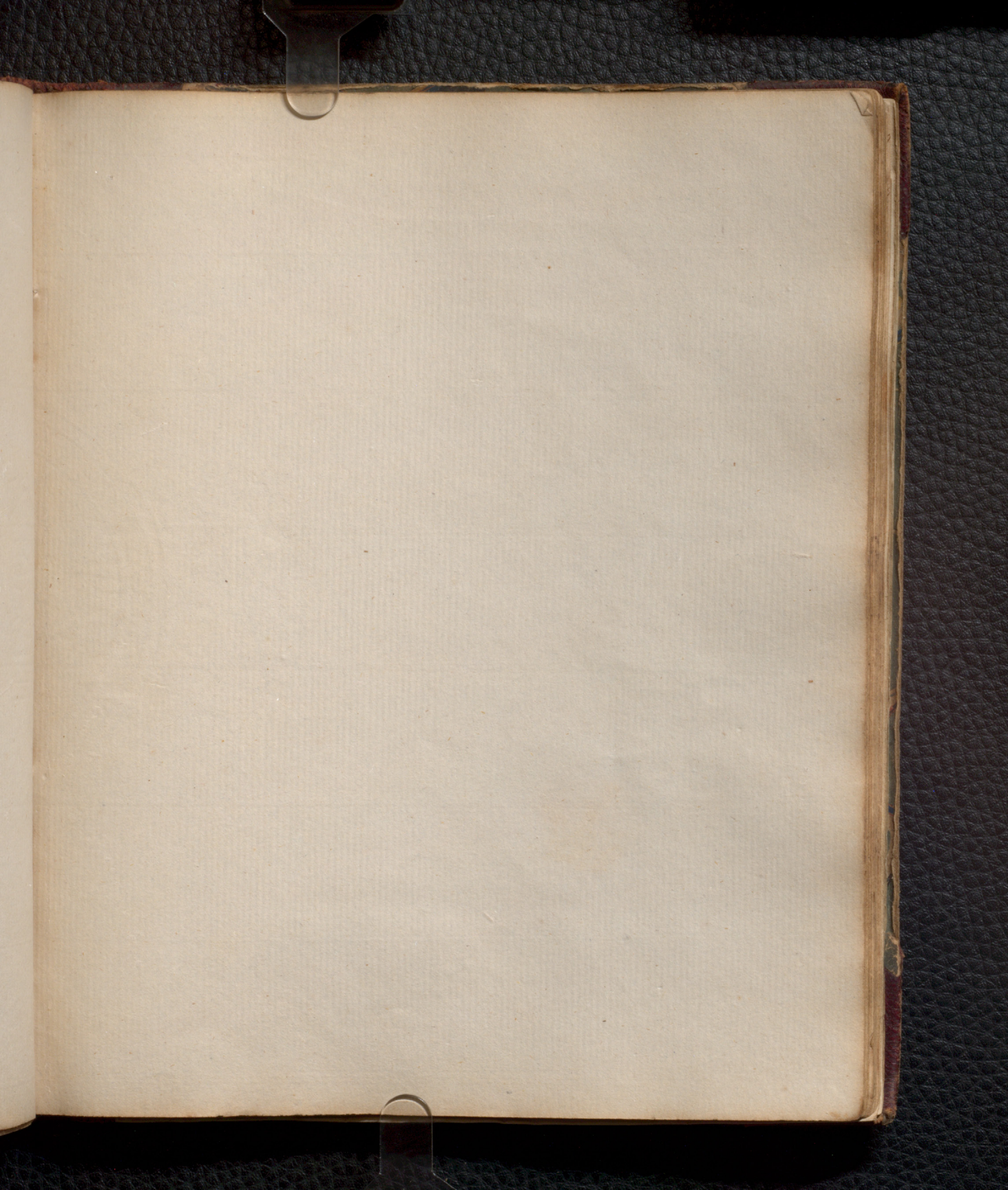
5 lb Rhubarb to 1 gallon of water
Cut small & bruise it well, let it
stand for 3 days, stir it well
2 or 3 times a day, strain it off
To every gallon of liquor put 4 lb
of raw sugar, & 1 Lemon to the gallon
let it ^{stand} 1 day
put the peel into the Barrell
Stir it ^{every day for a week} then close
the Barrell tightly
Furniture Polish bottle in 6 months

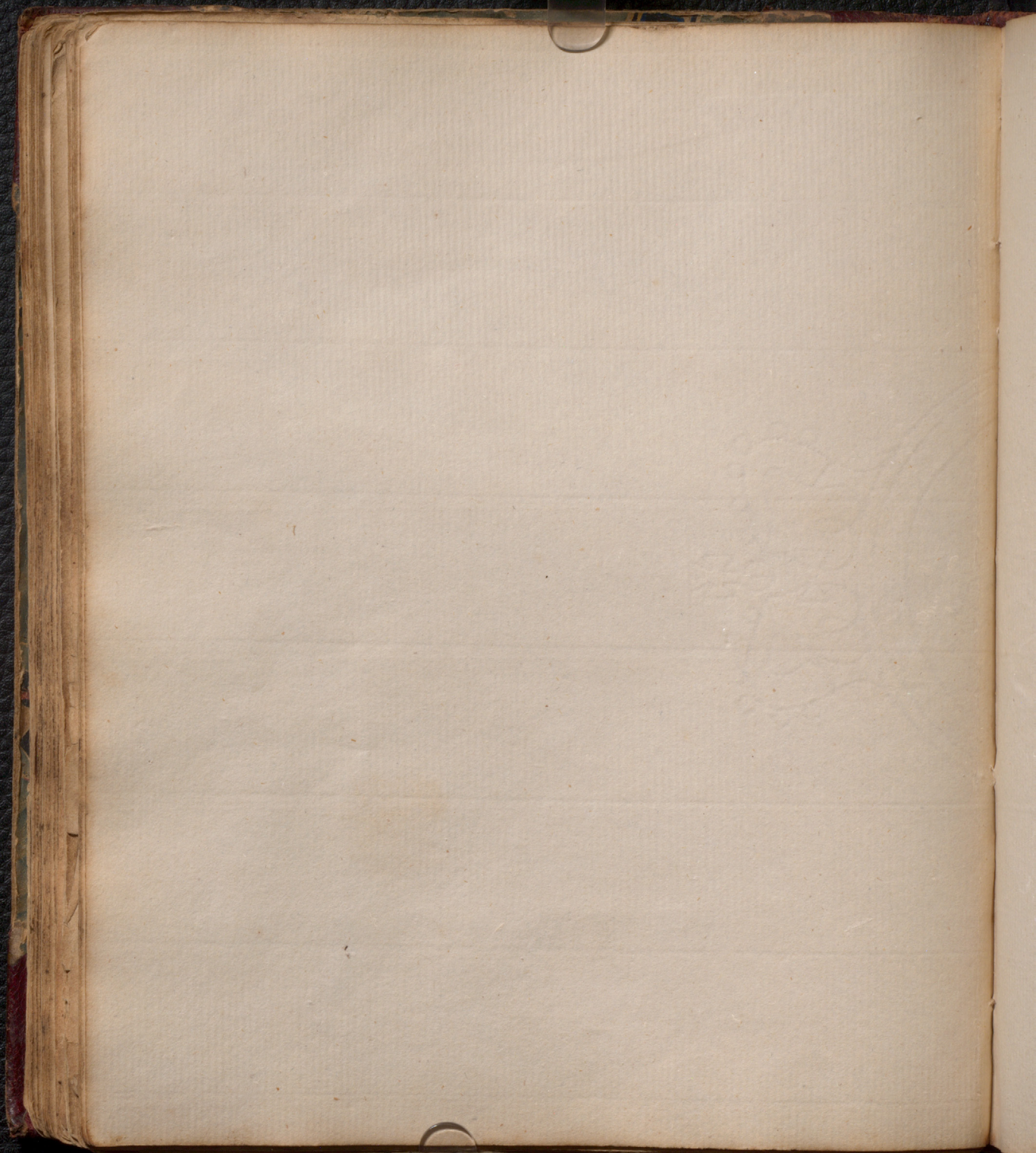
$\frac{1}{2}$ pint raw linseed oil
103 Butter of Antimony
103 Brown Vinegar
103 Spirits of wine
 $\frac{1}{4}$ oz do of Camphor

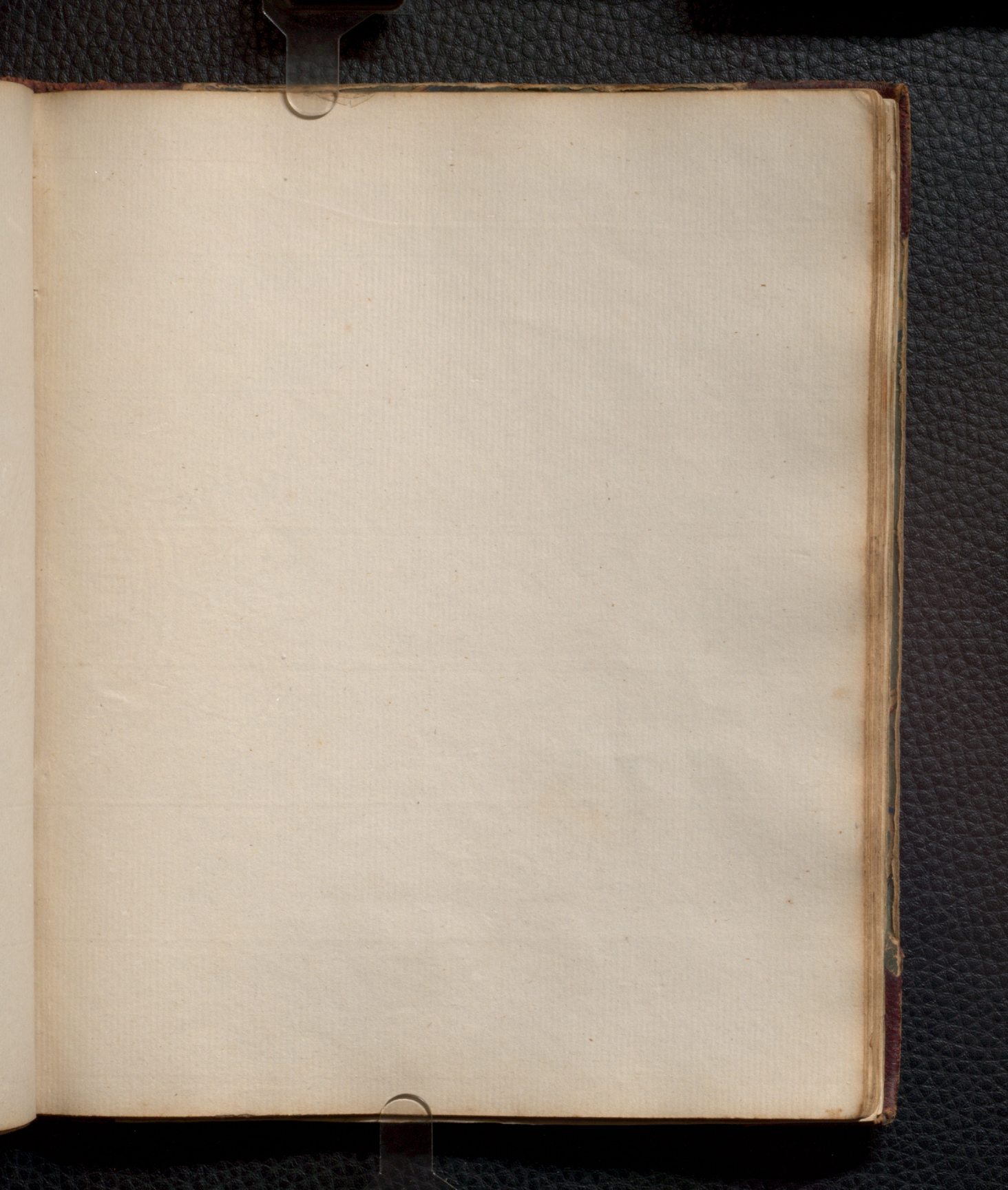


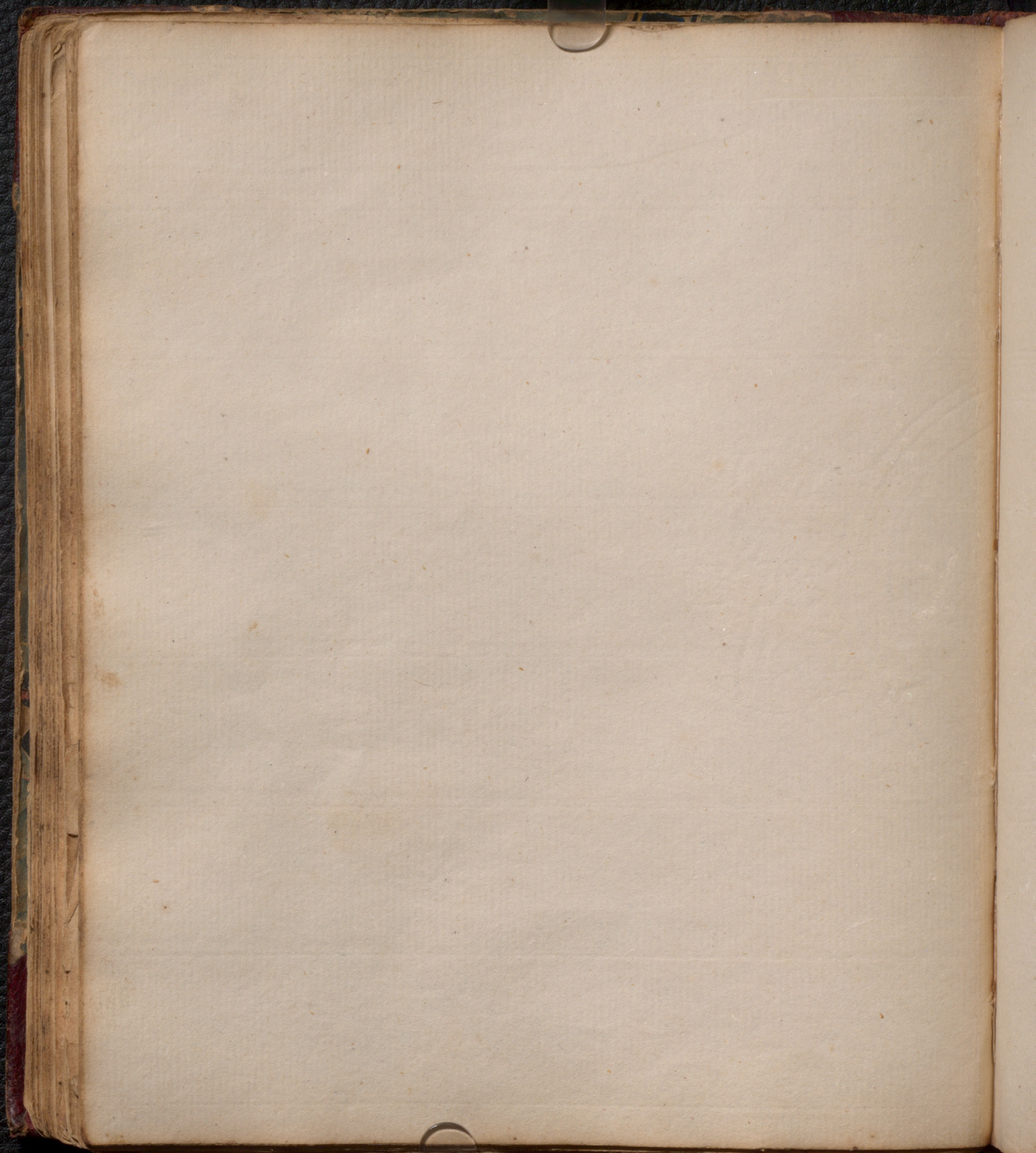


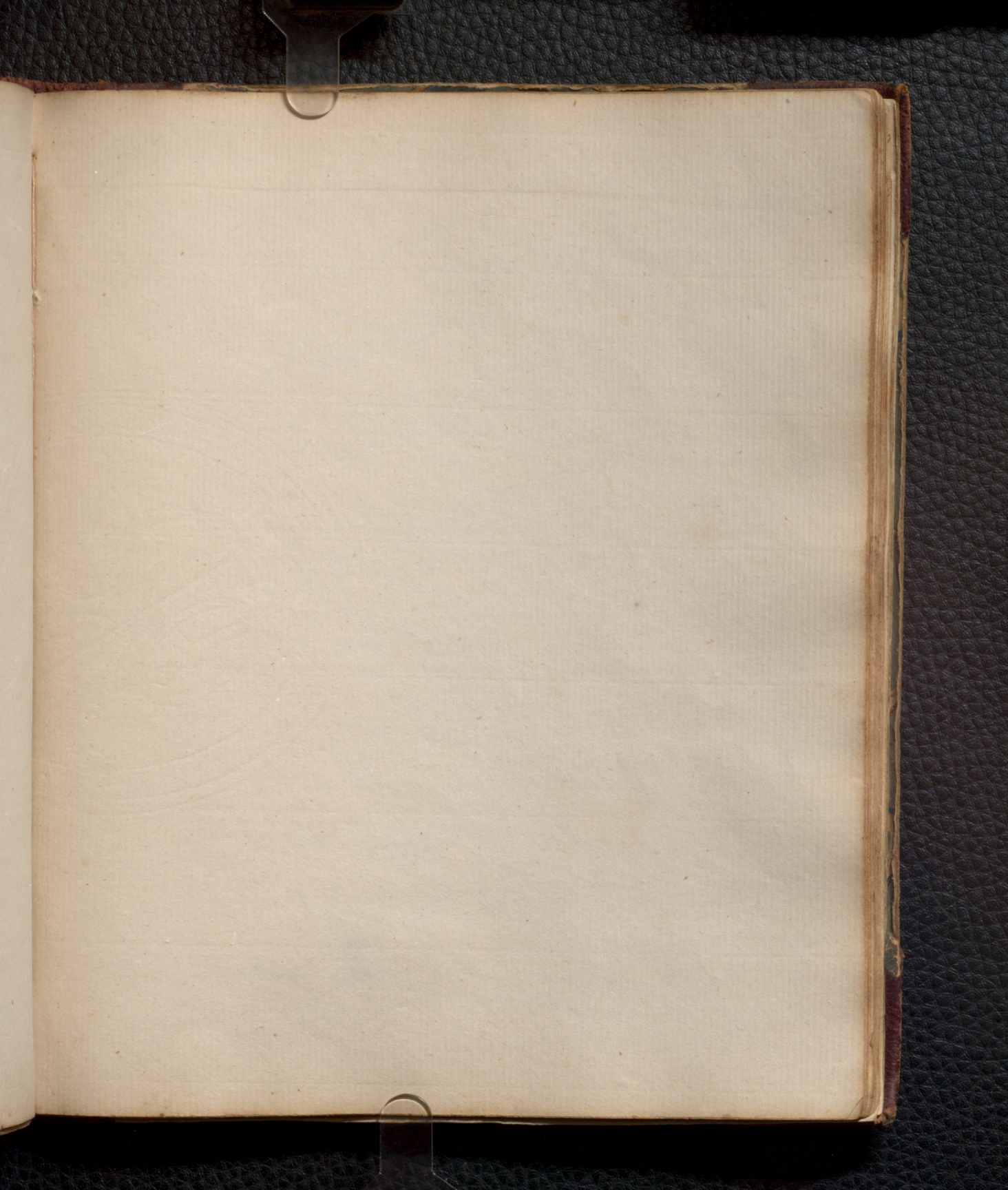


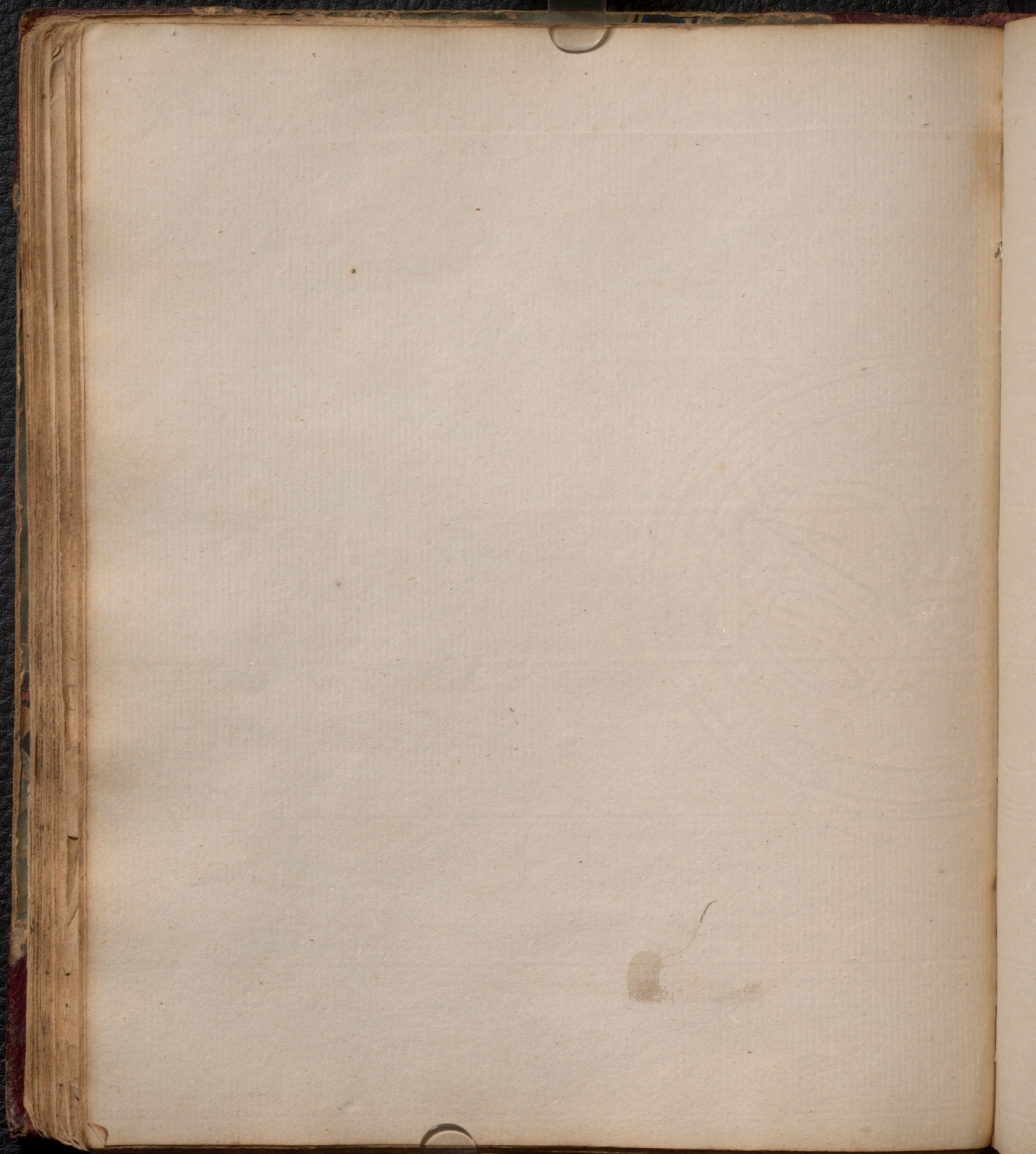


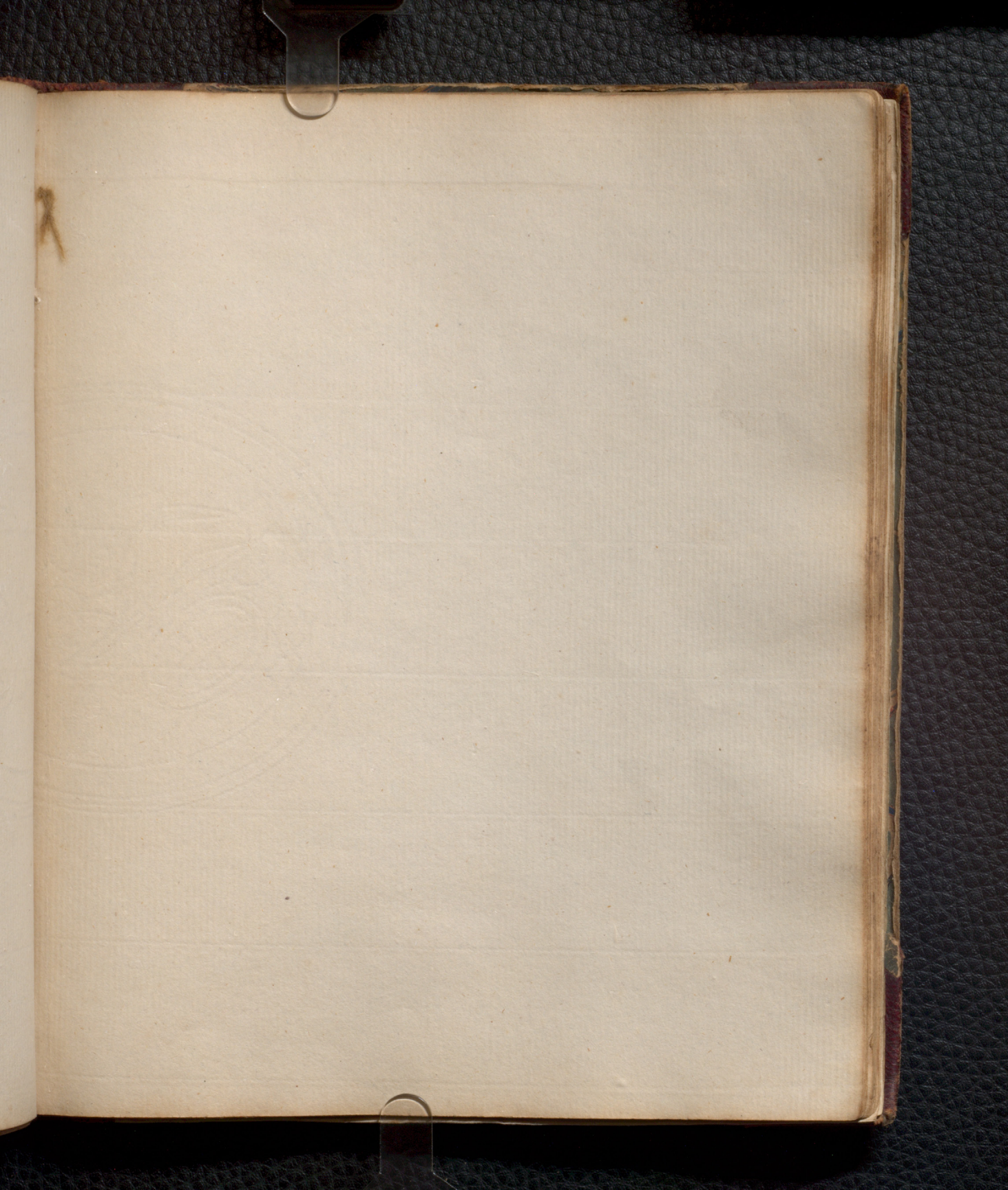


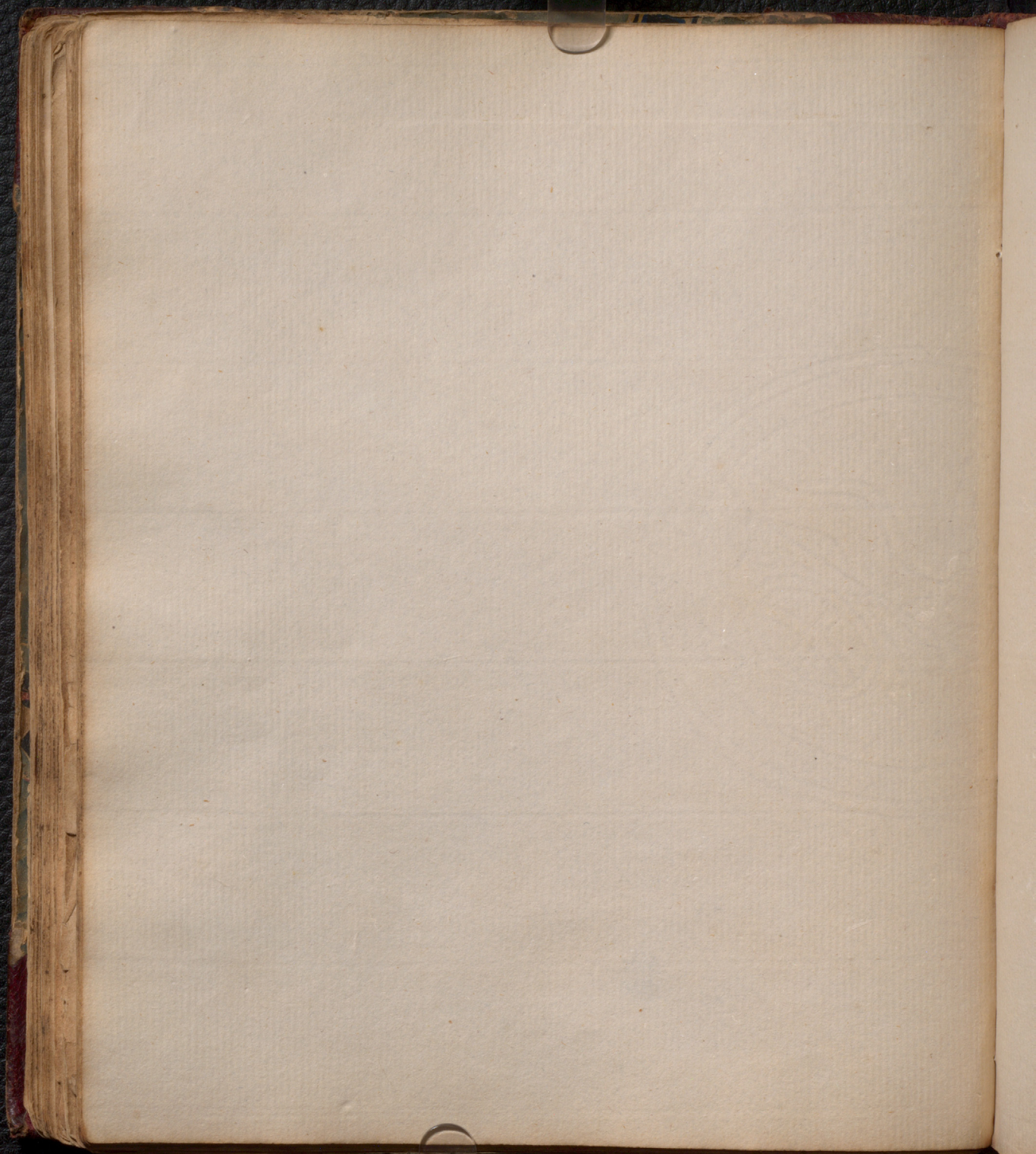


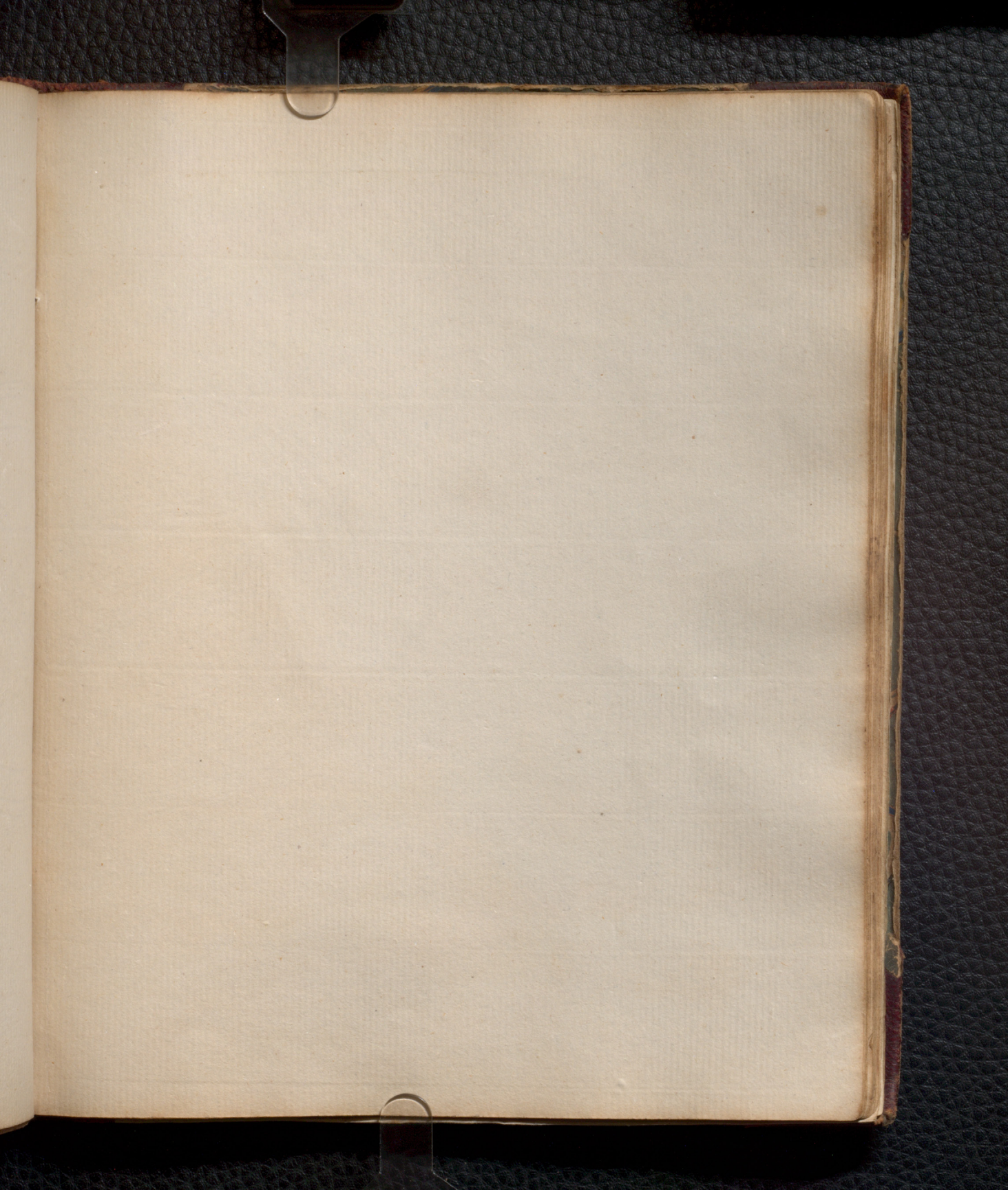


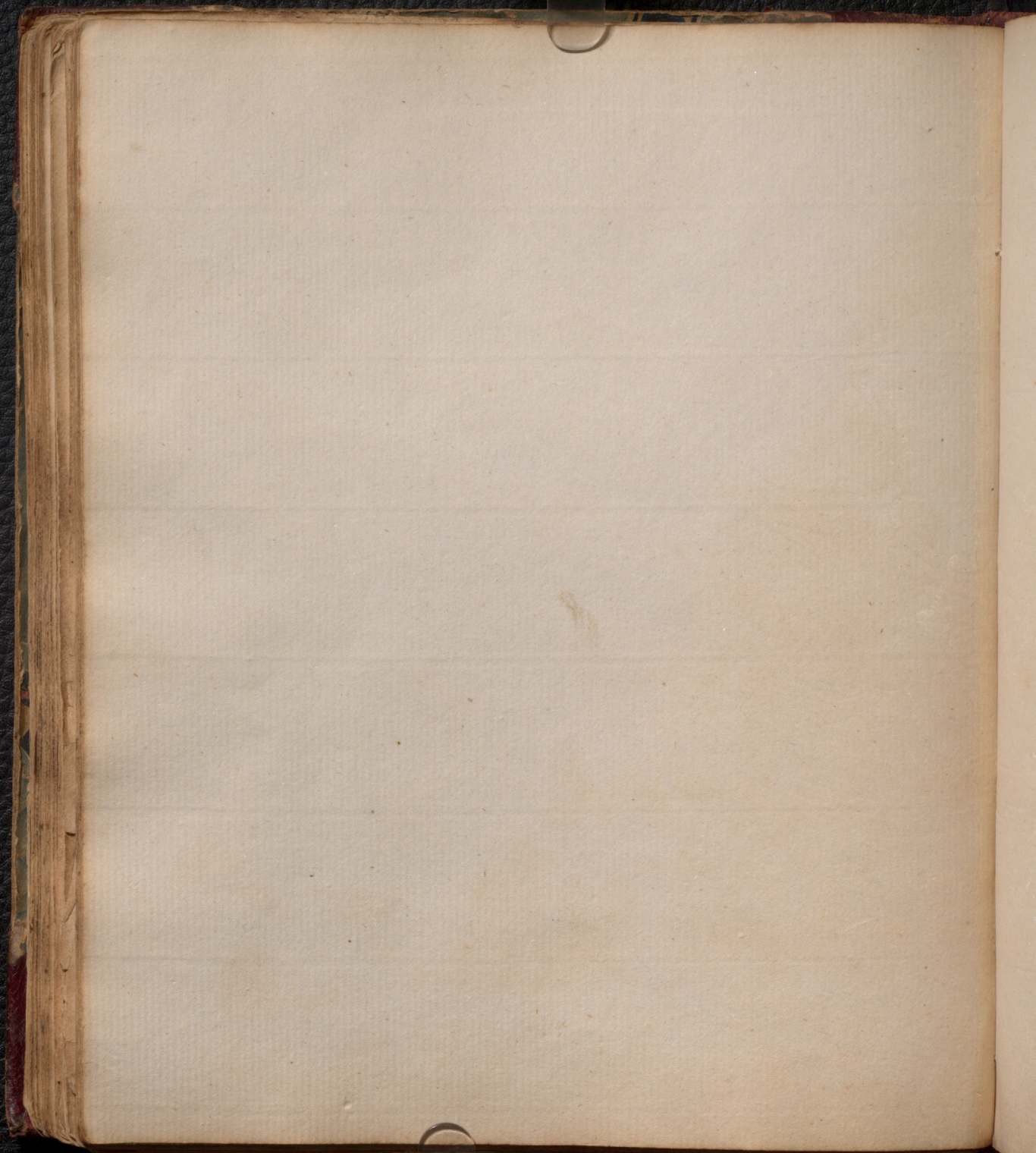


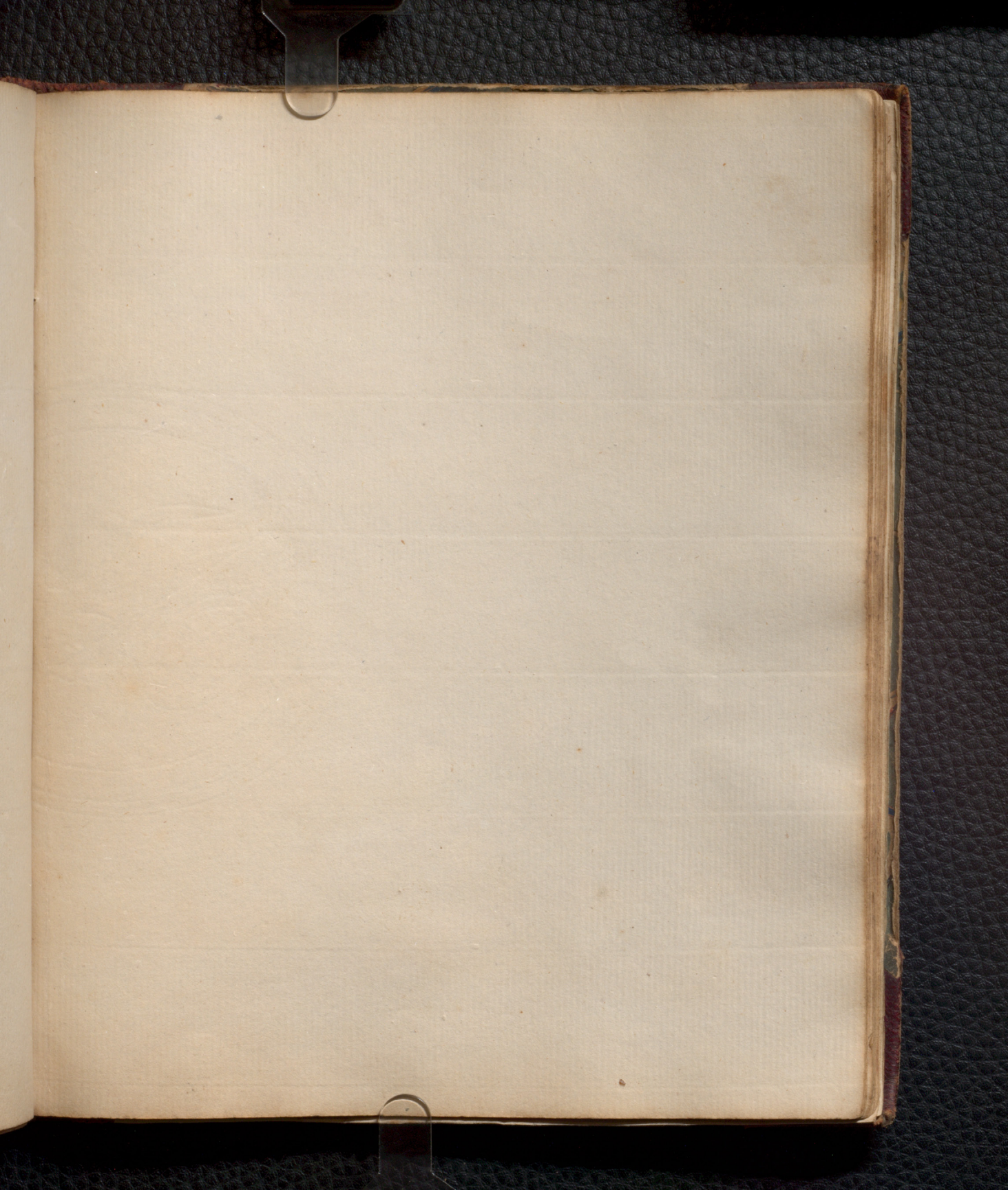


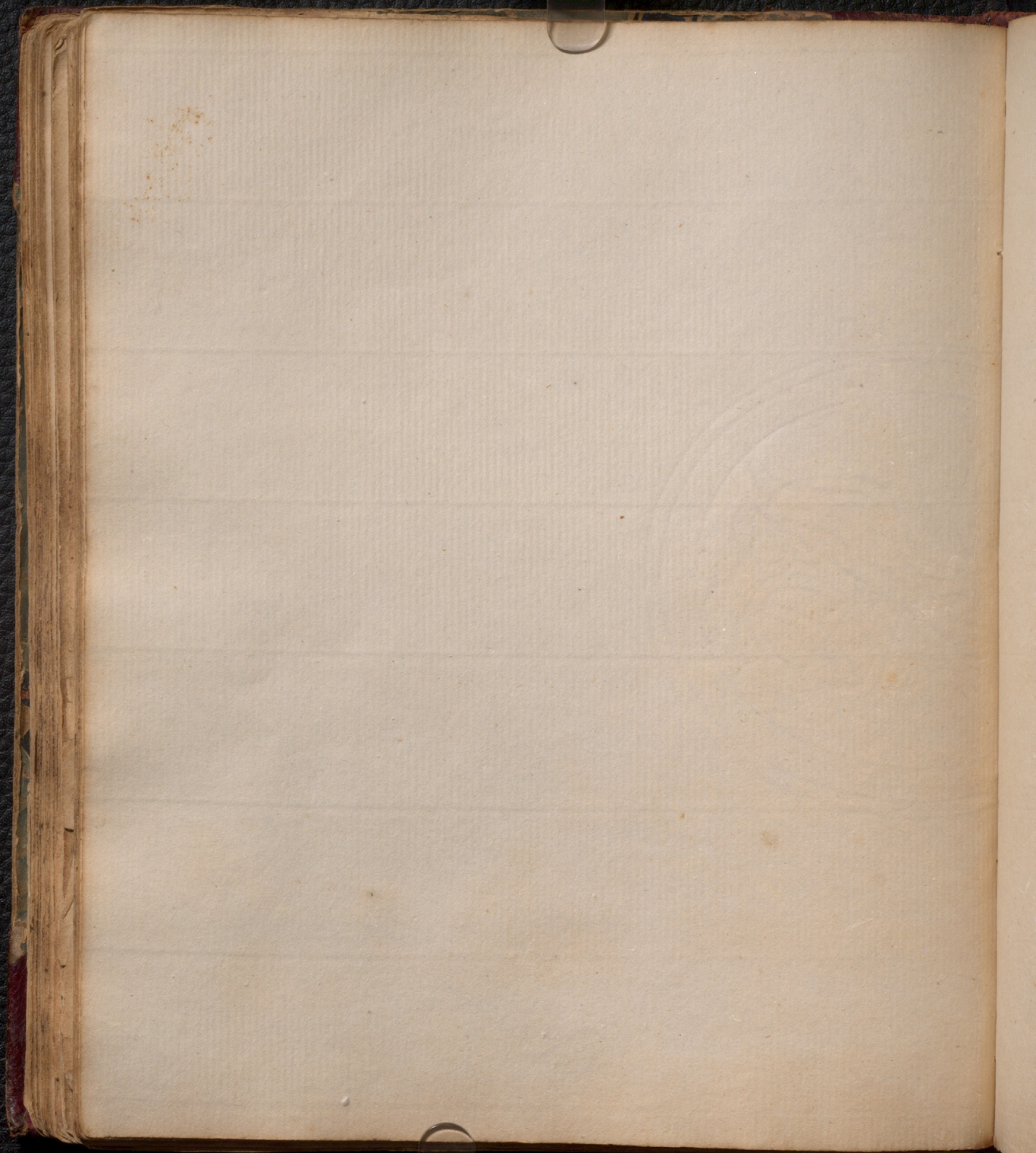


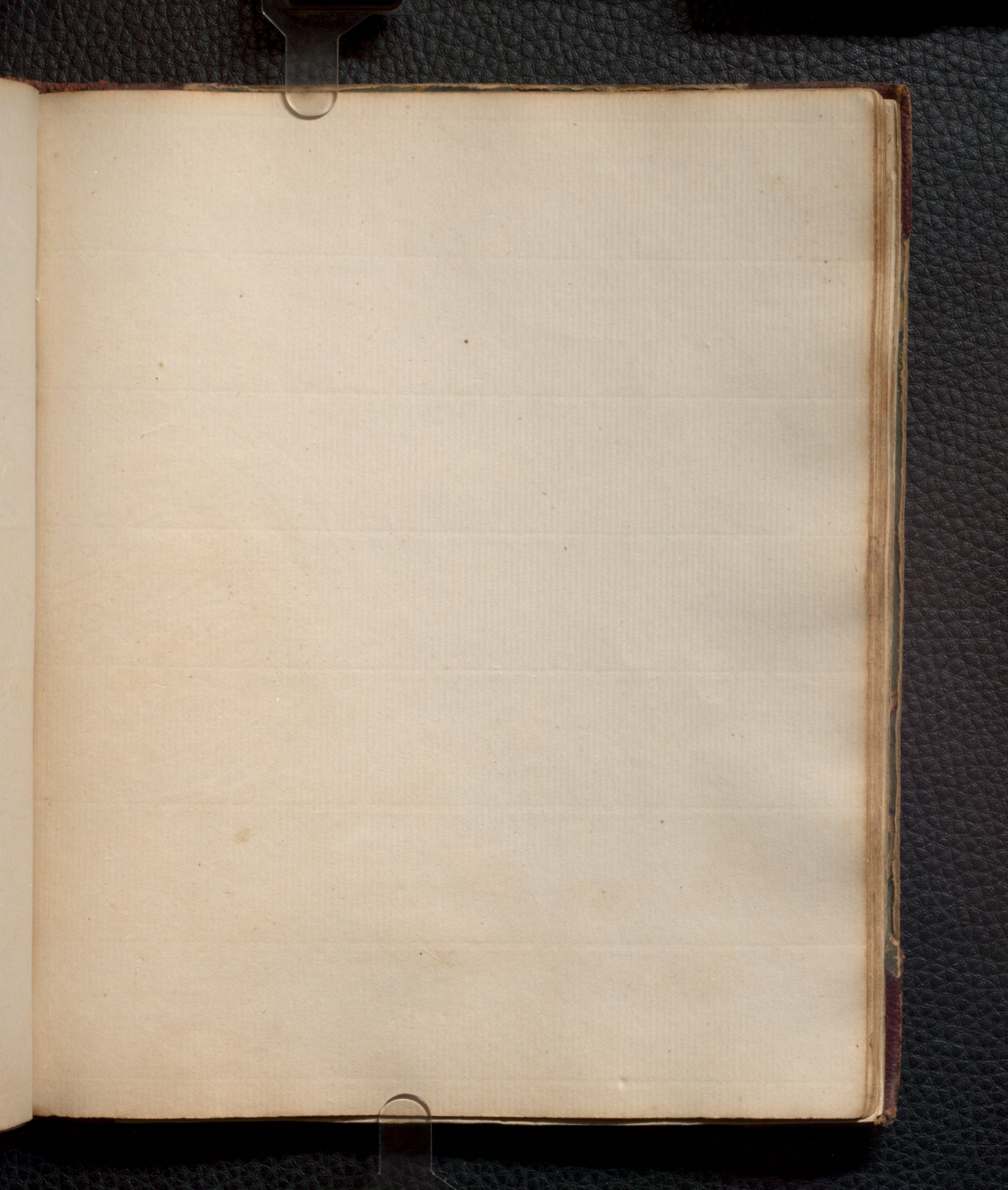


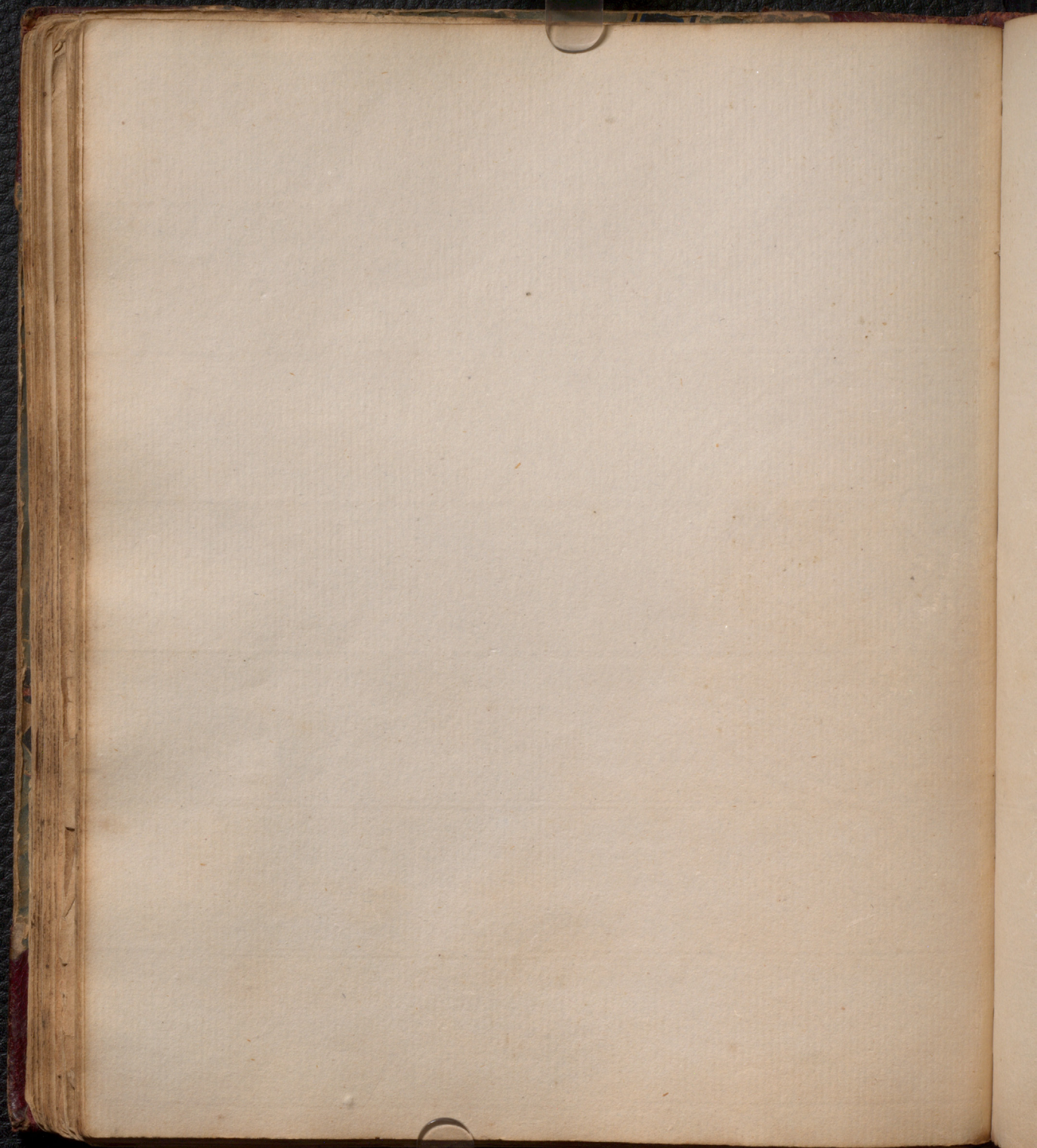


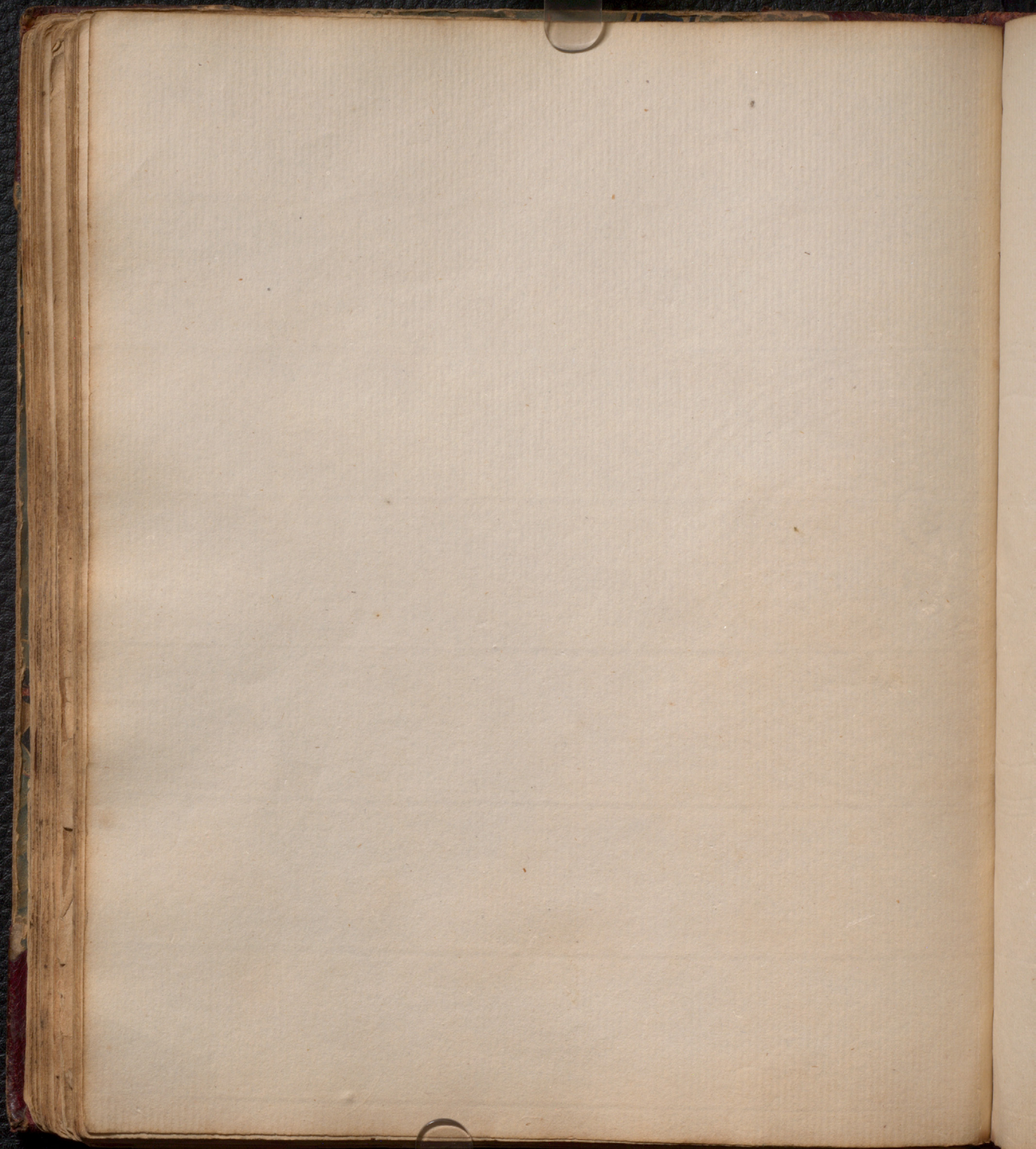




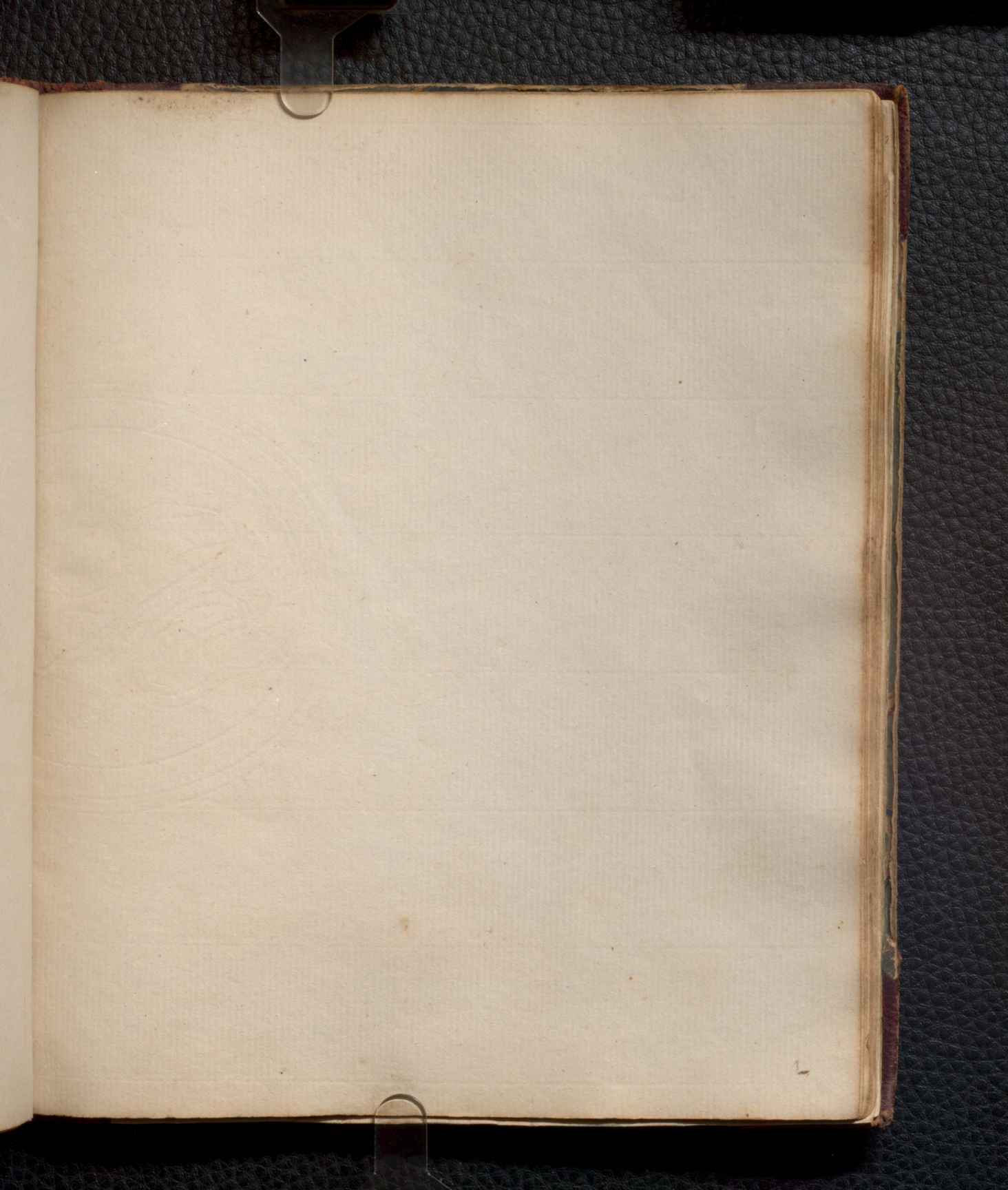


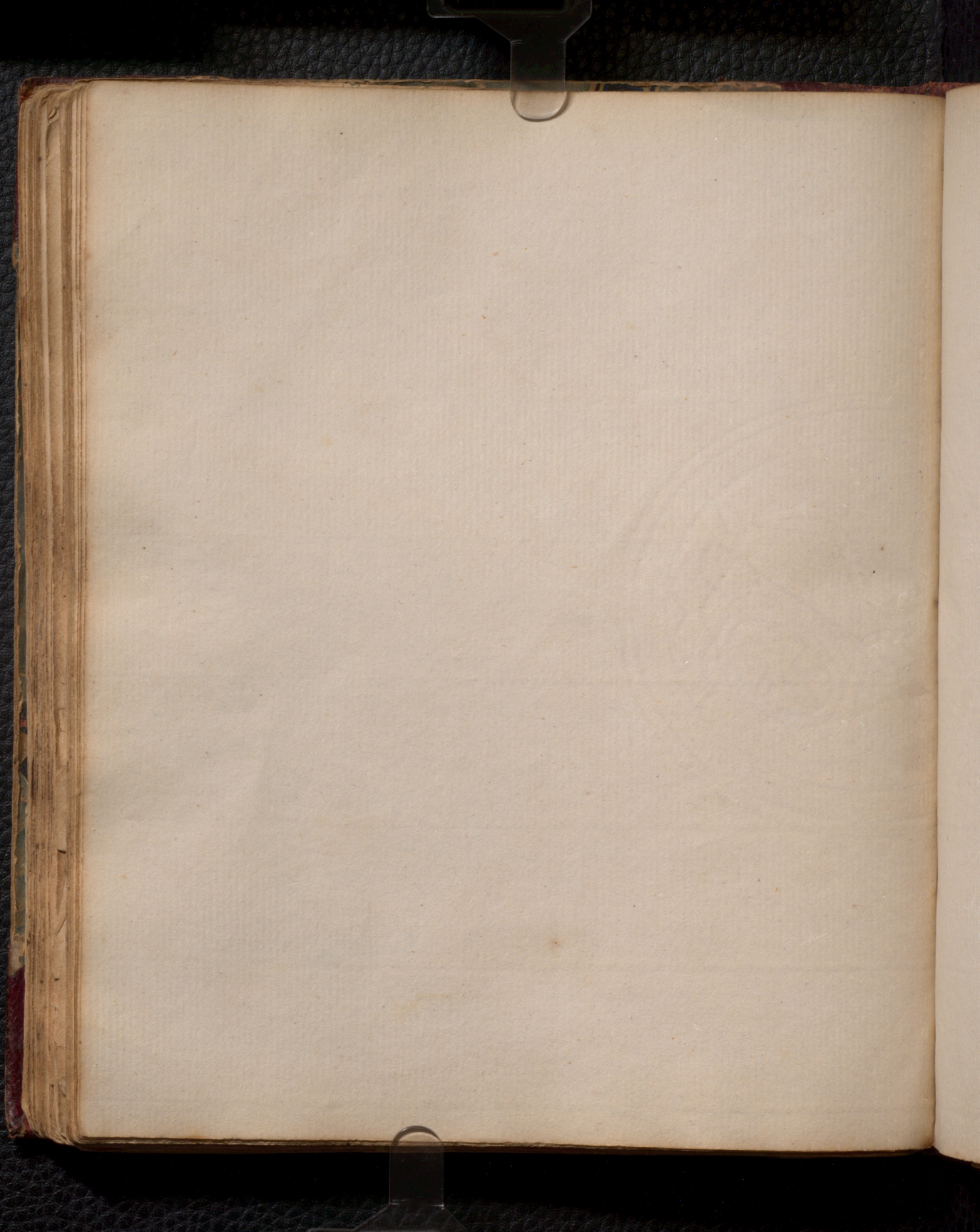


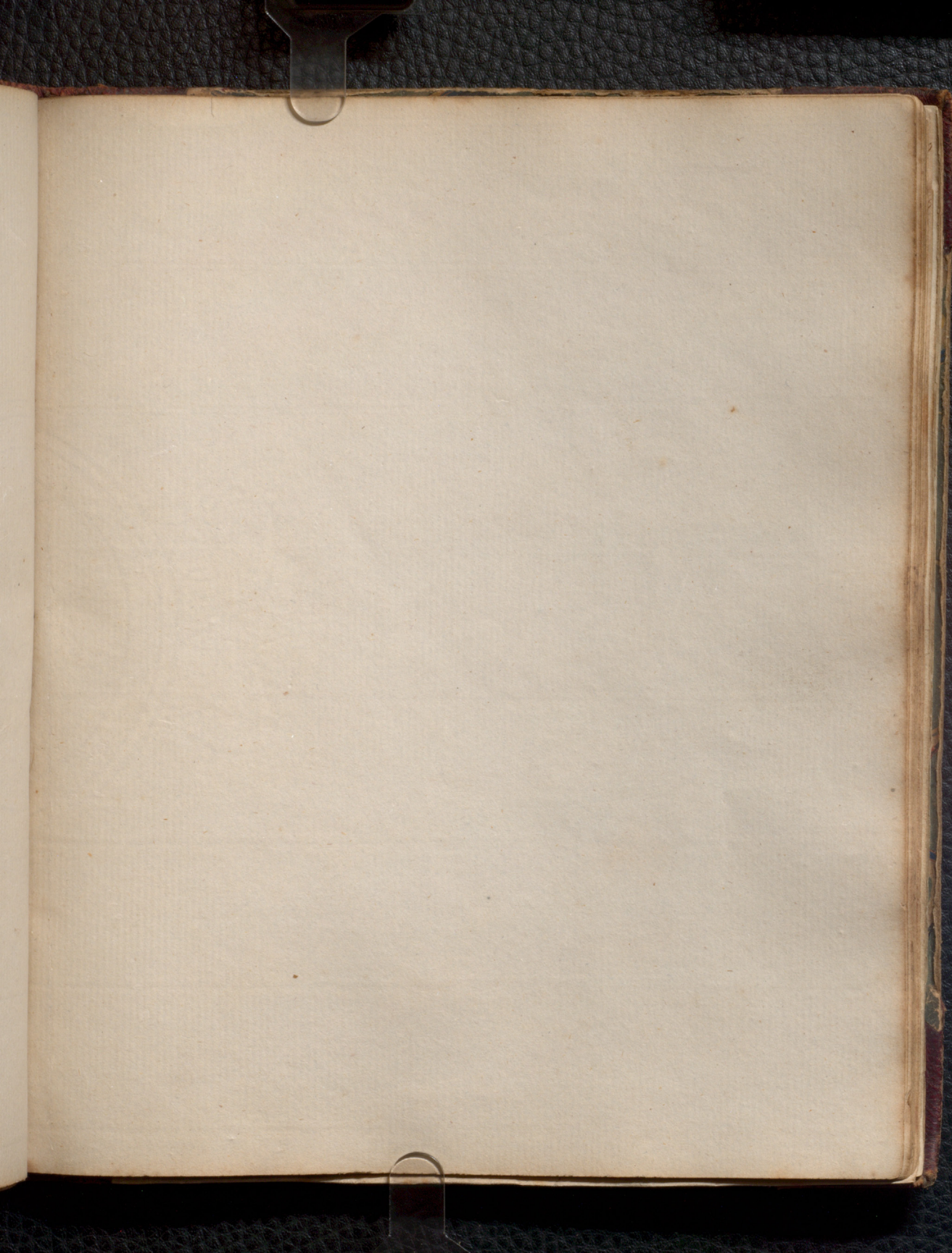


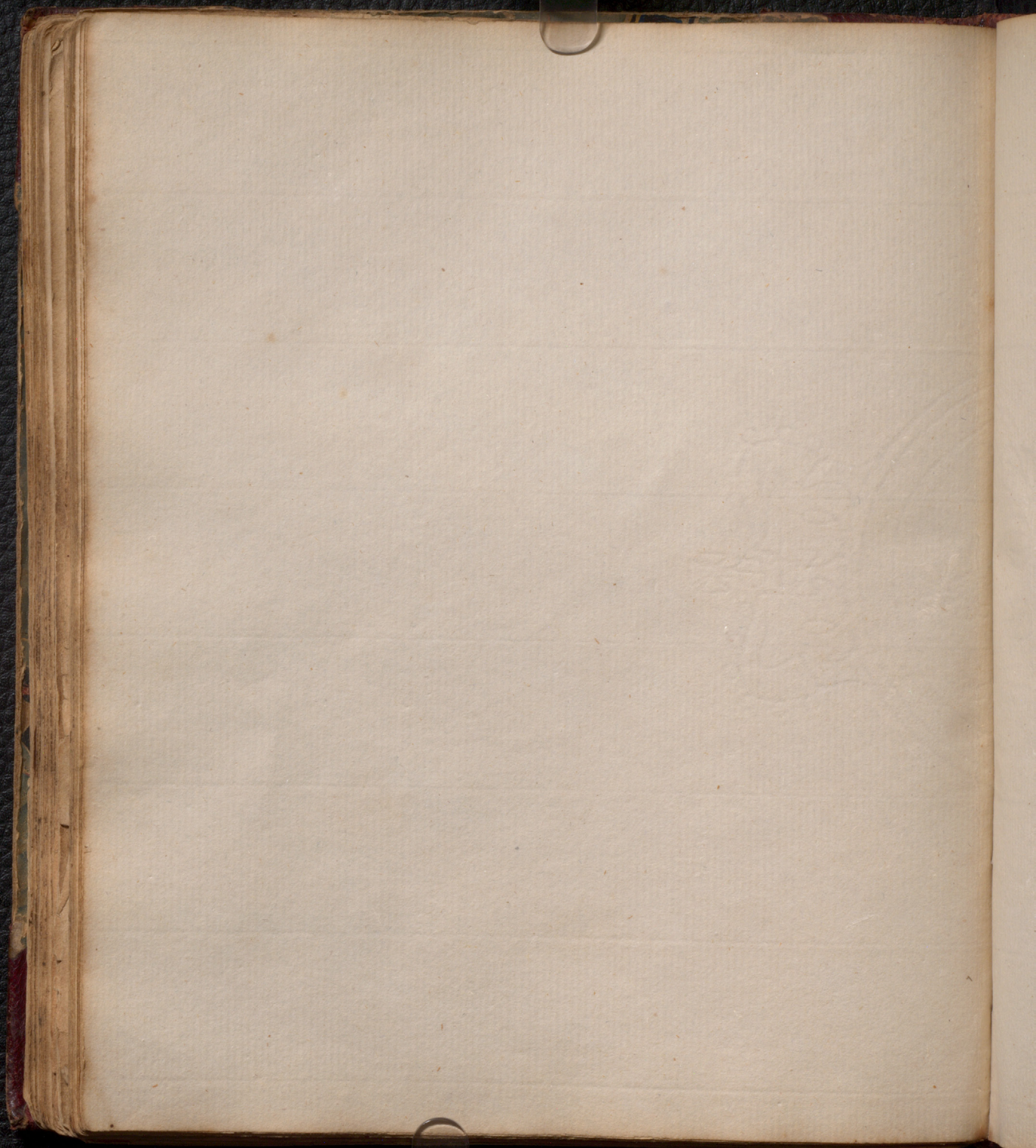


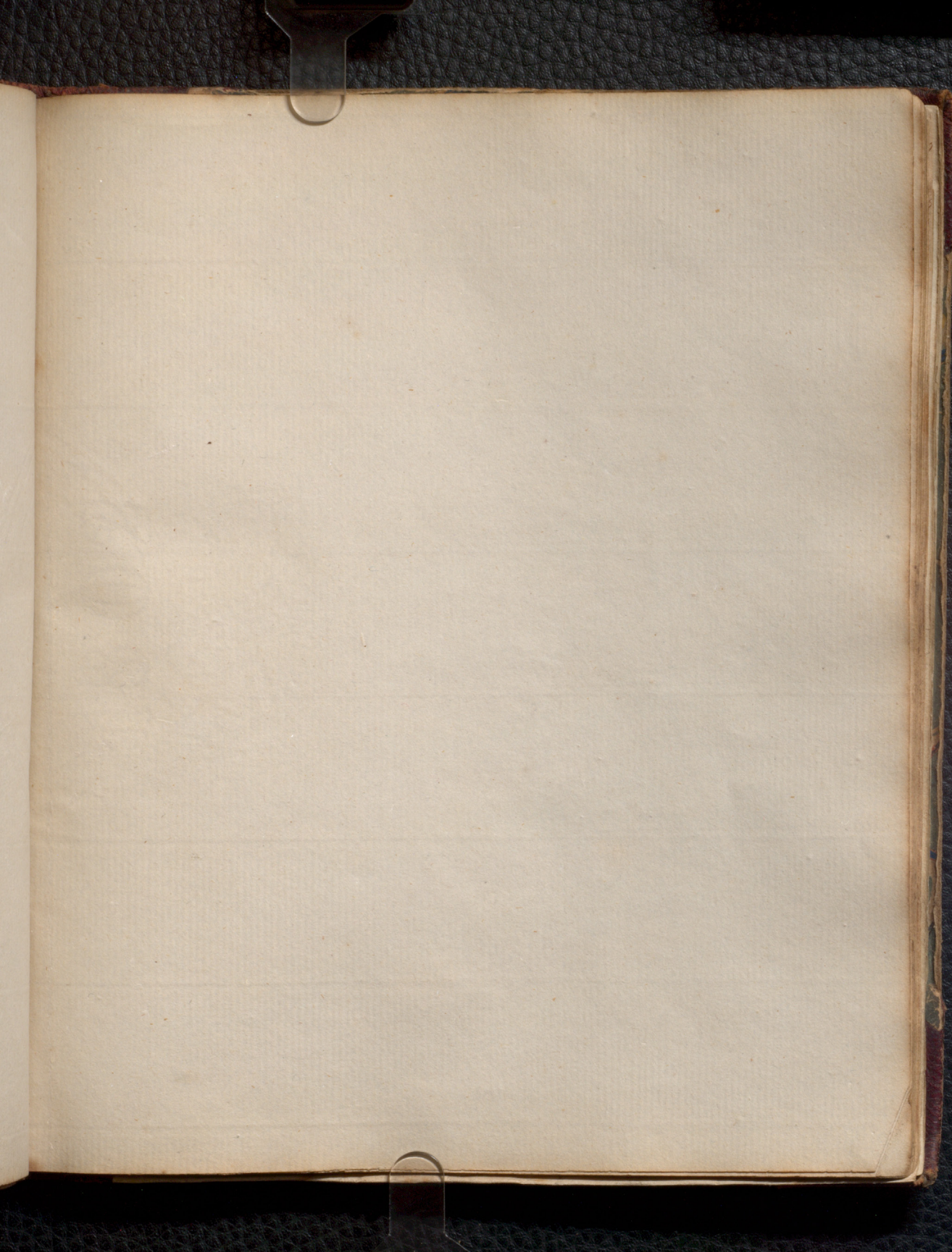
Albert J.

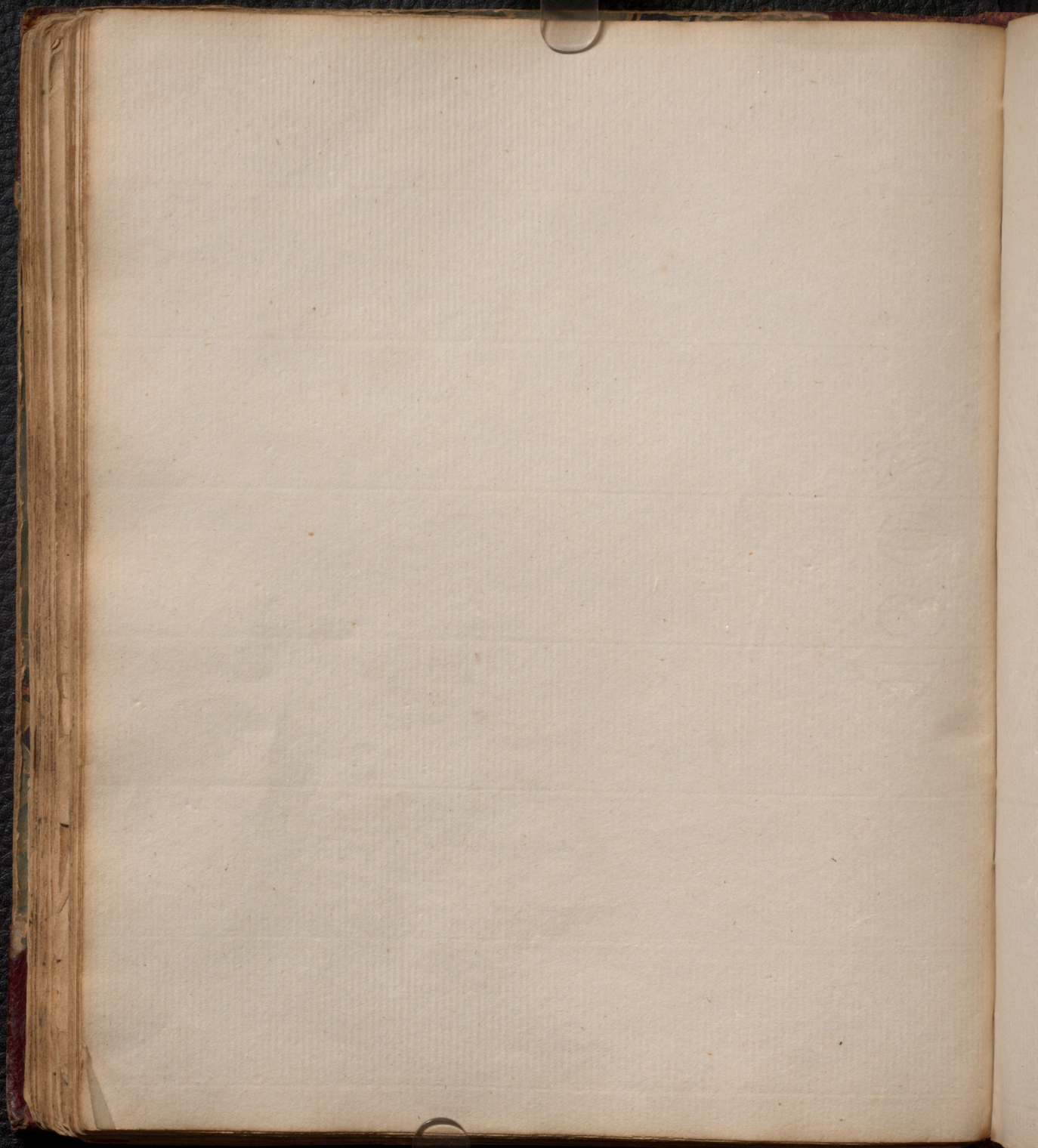


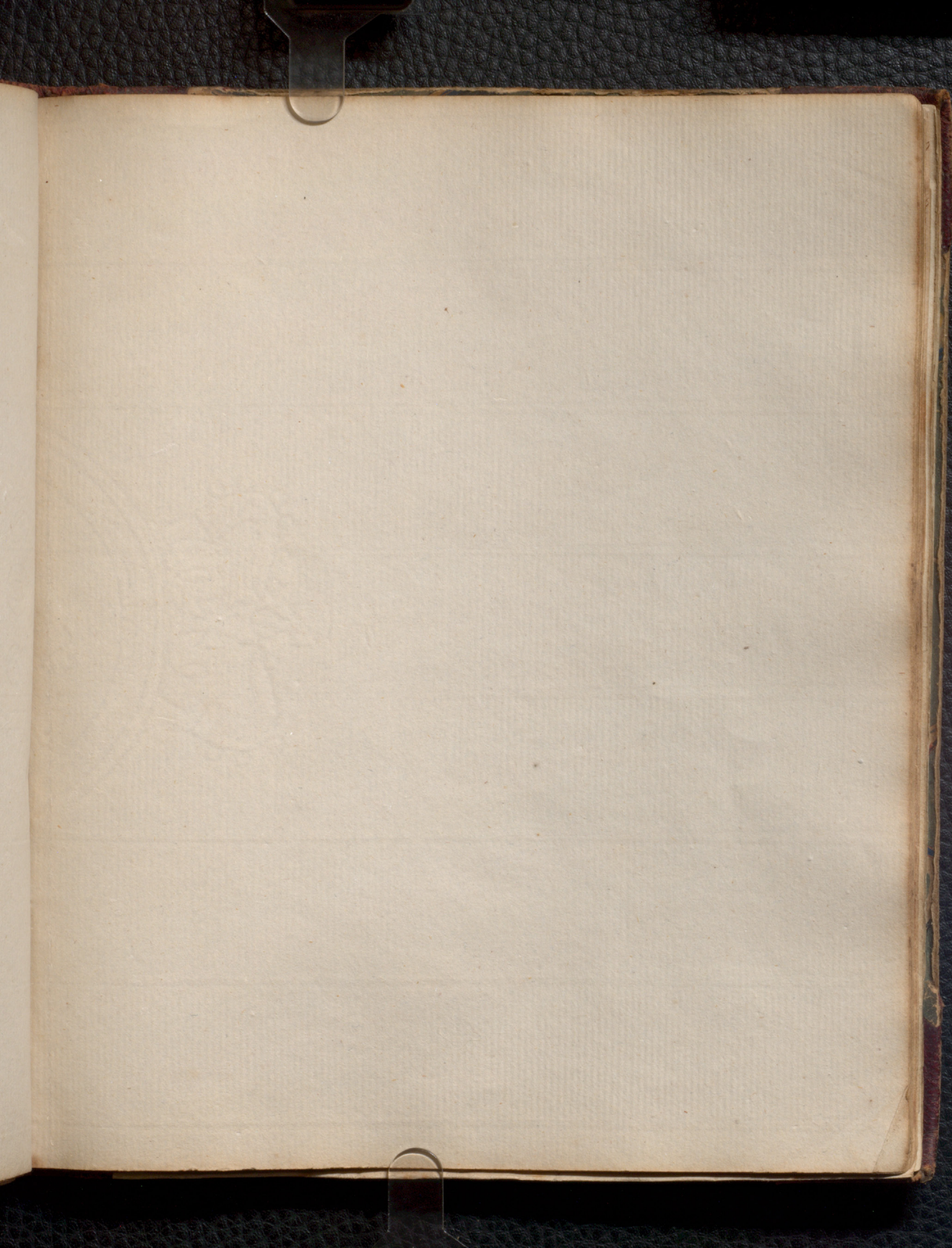


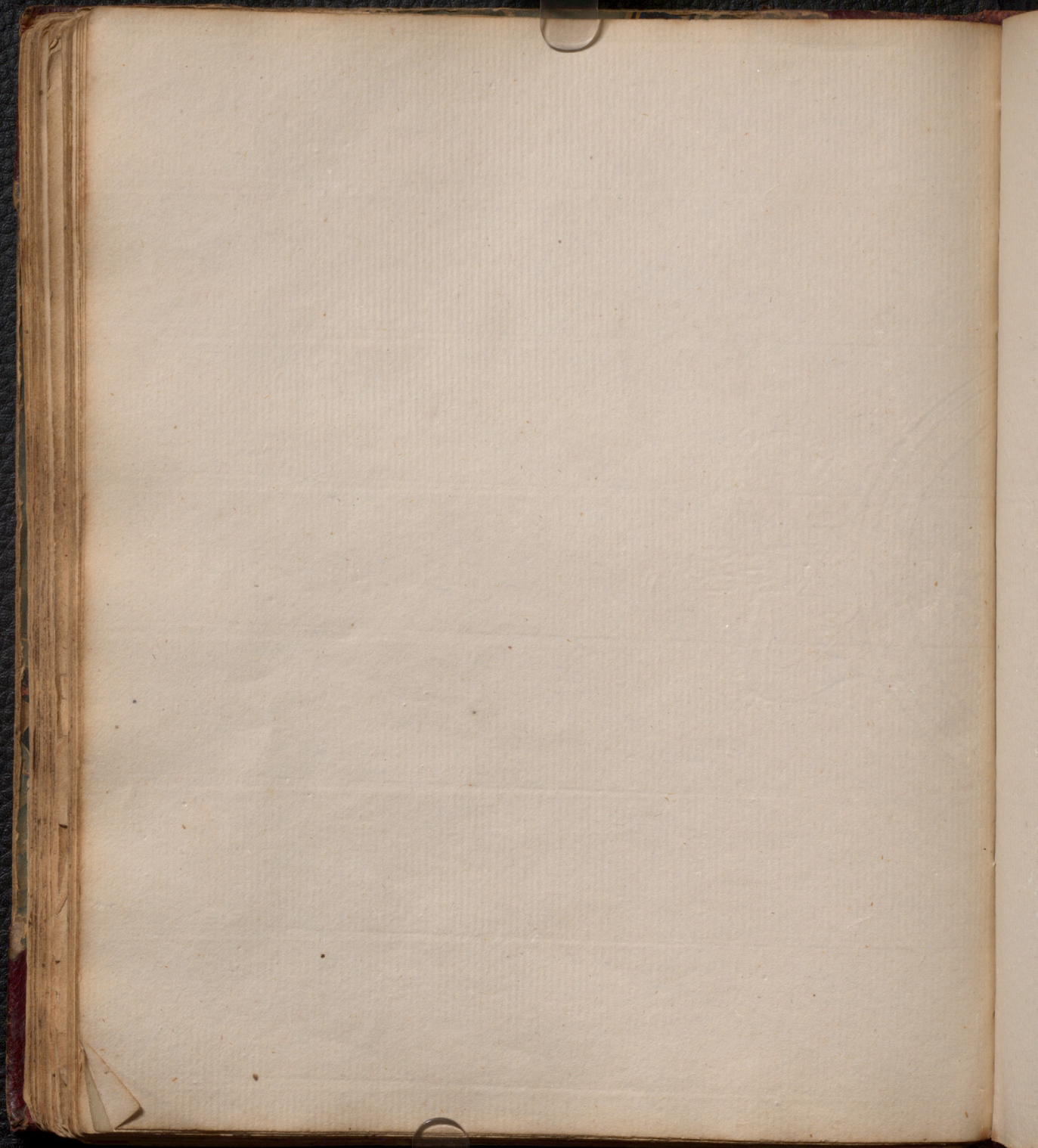


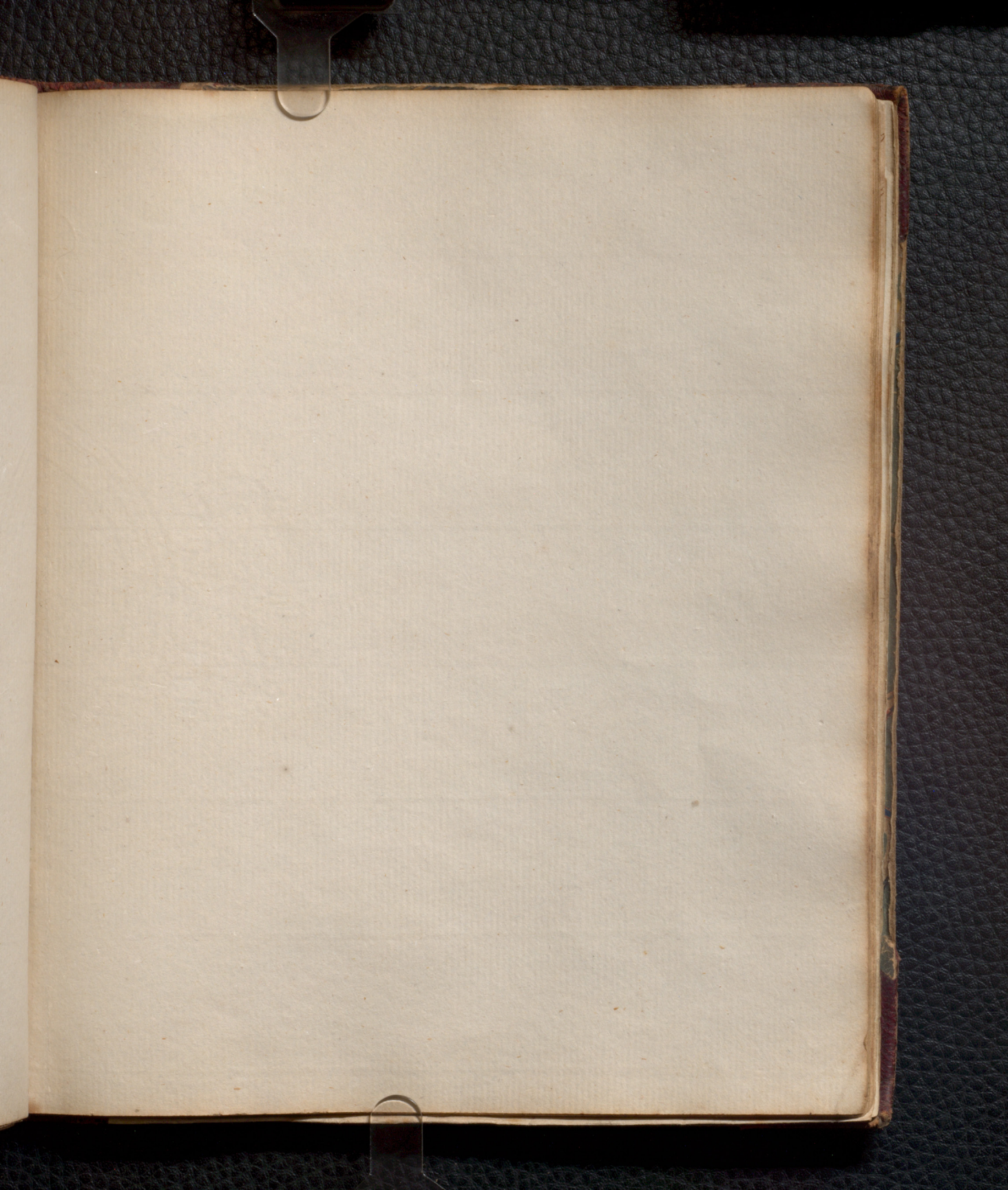


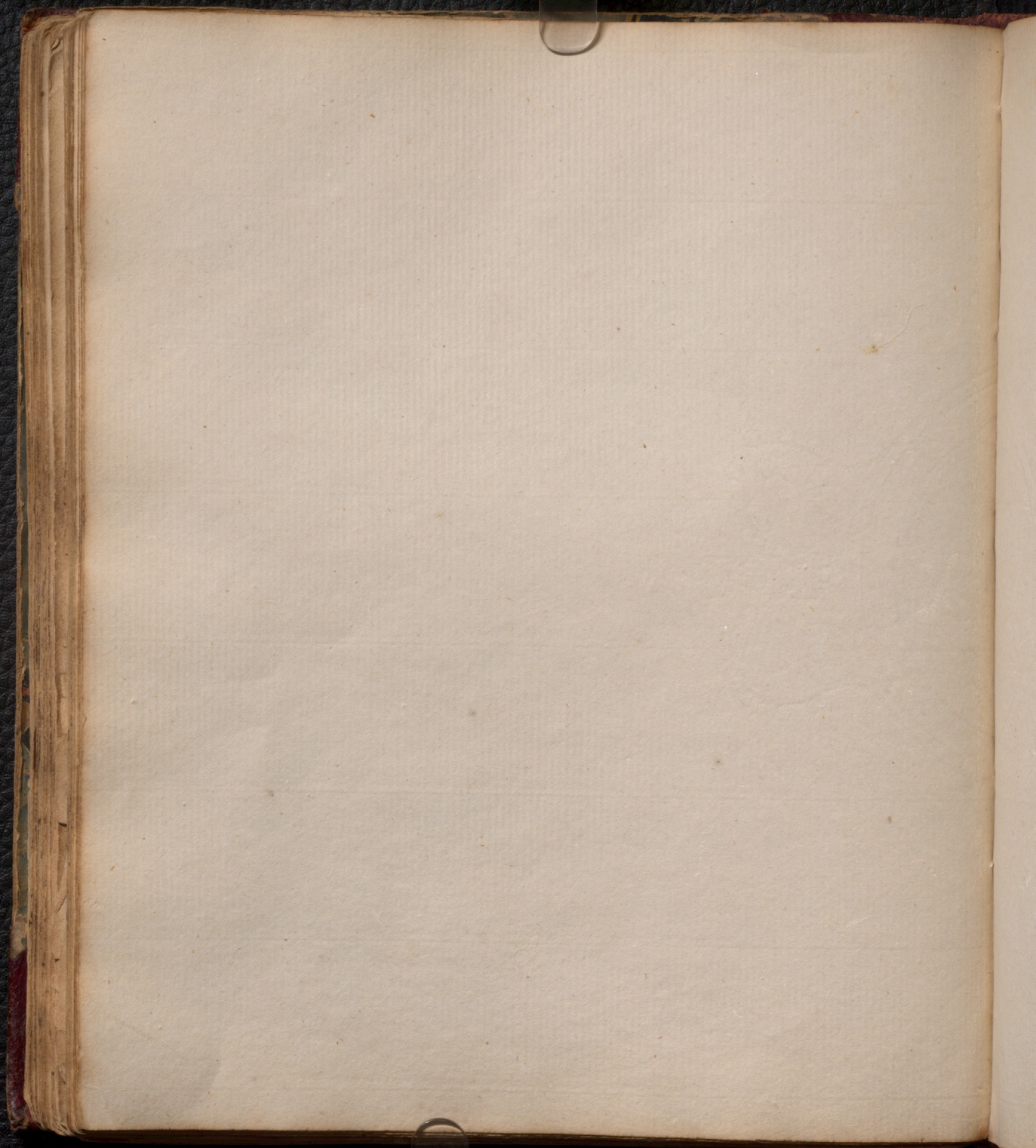


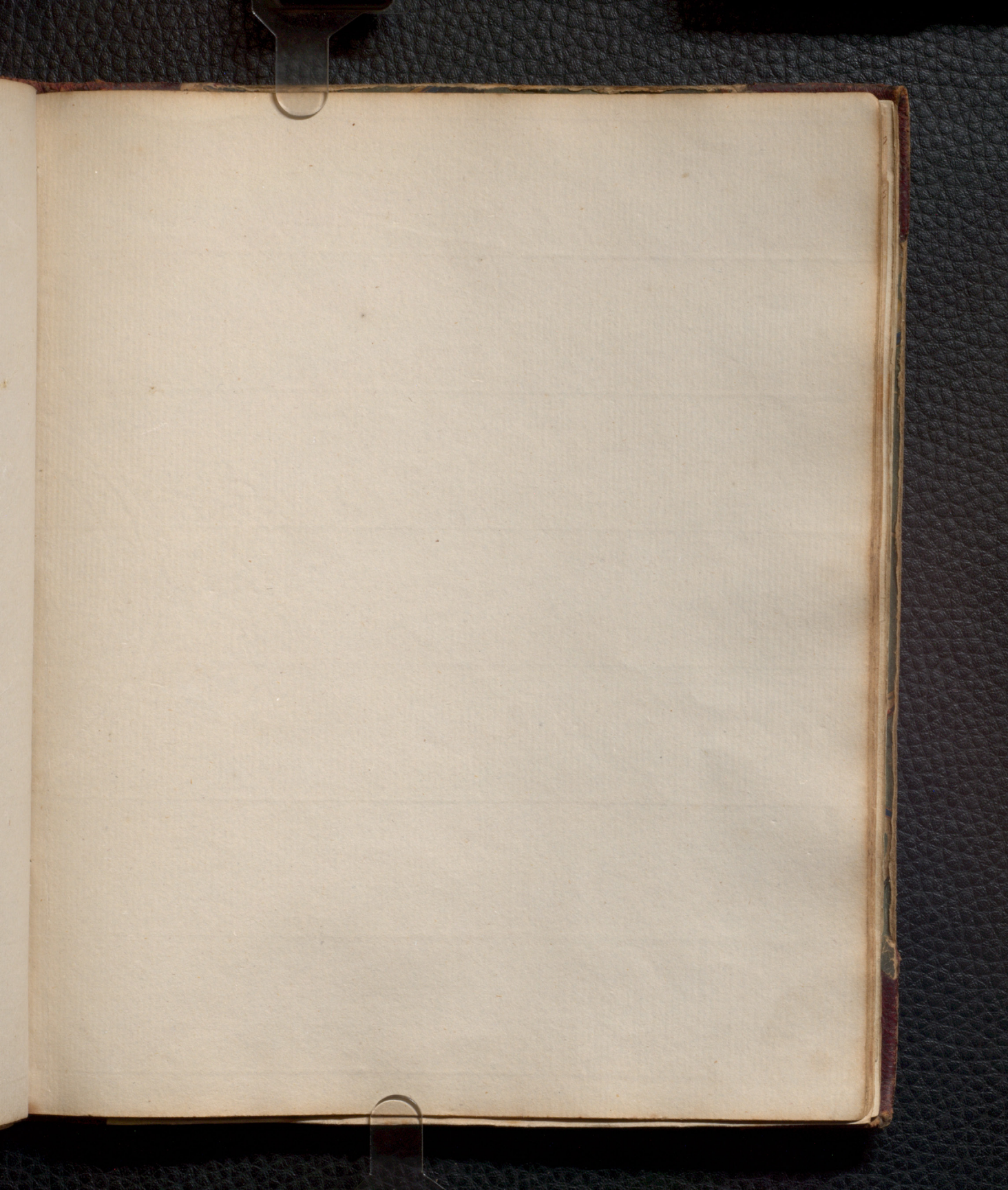


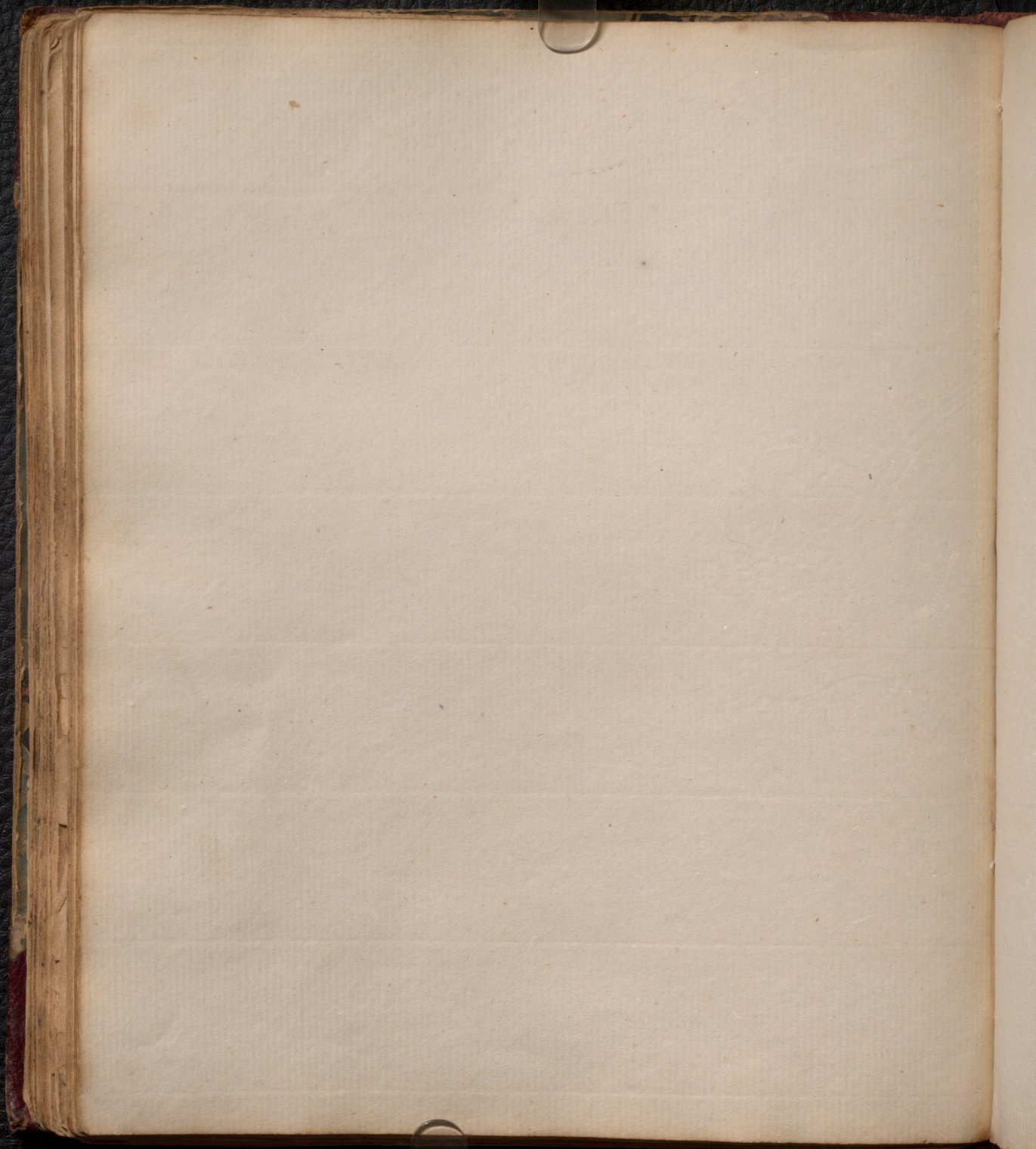


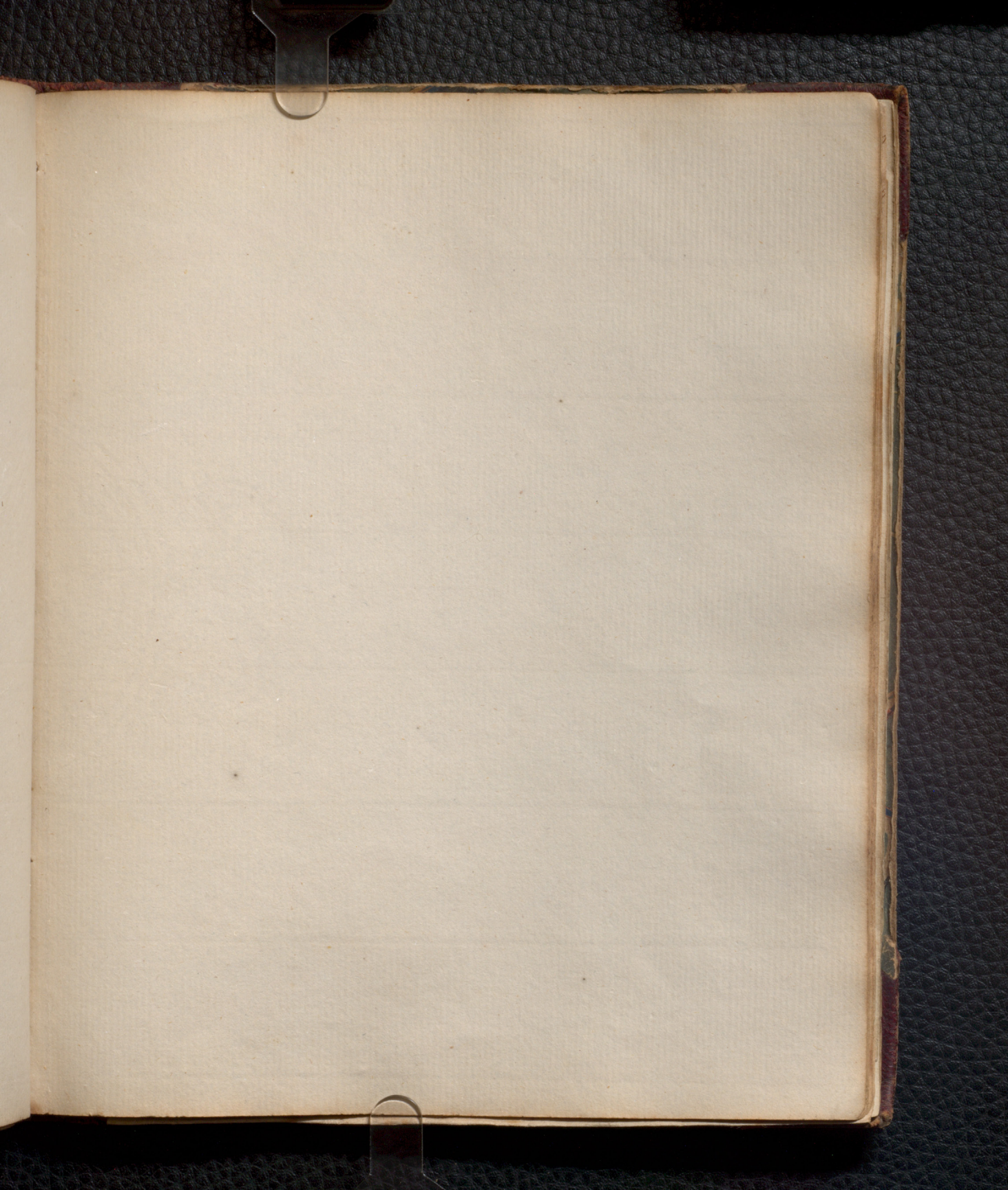


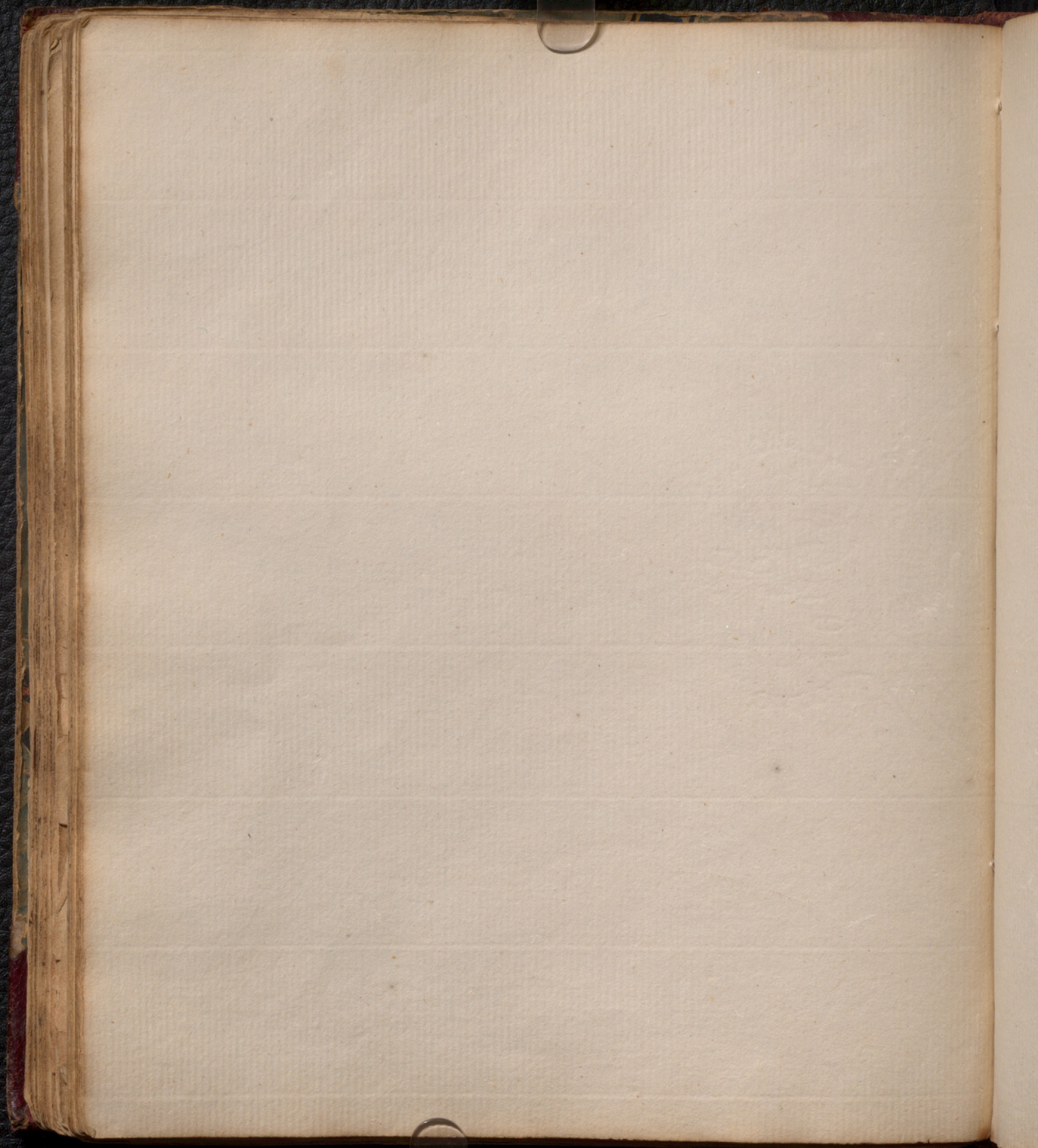


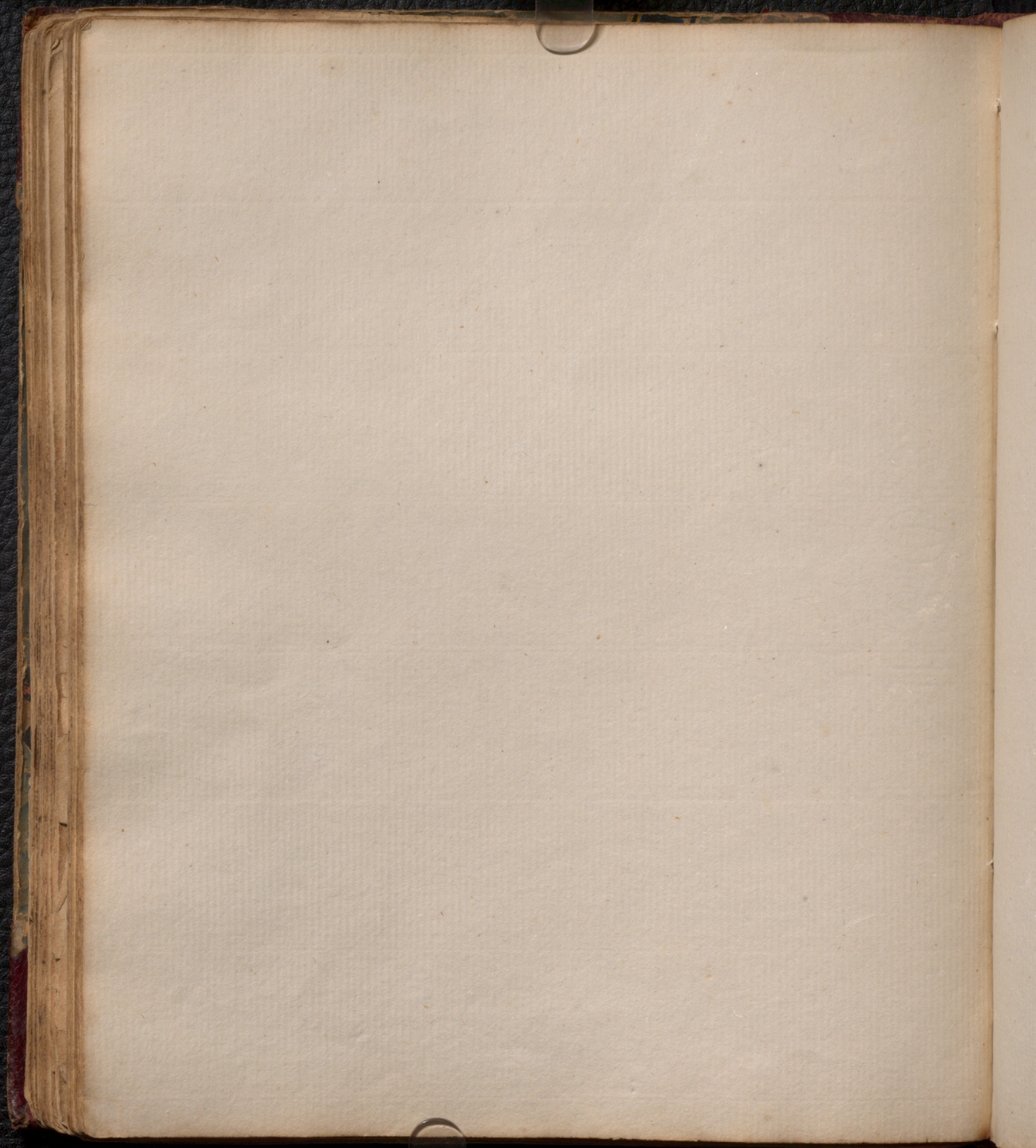


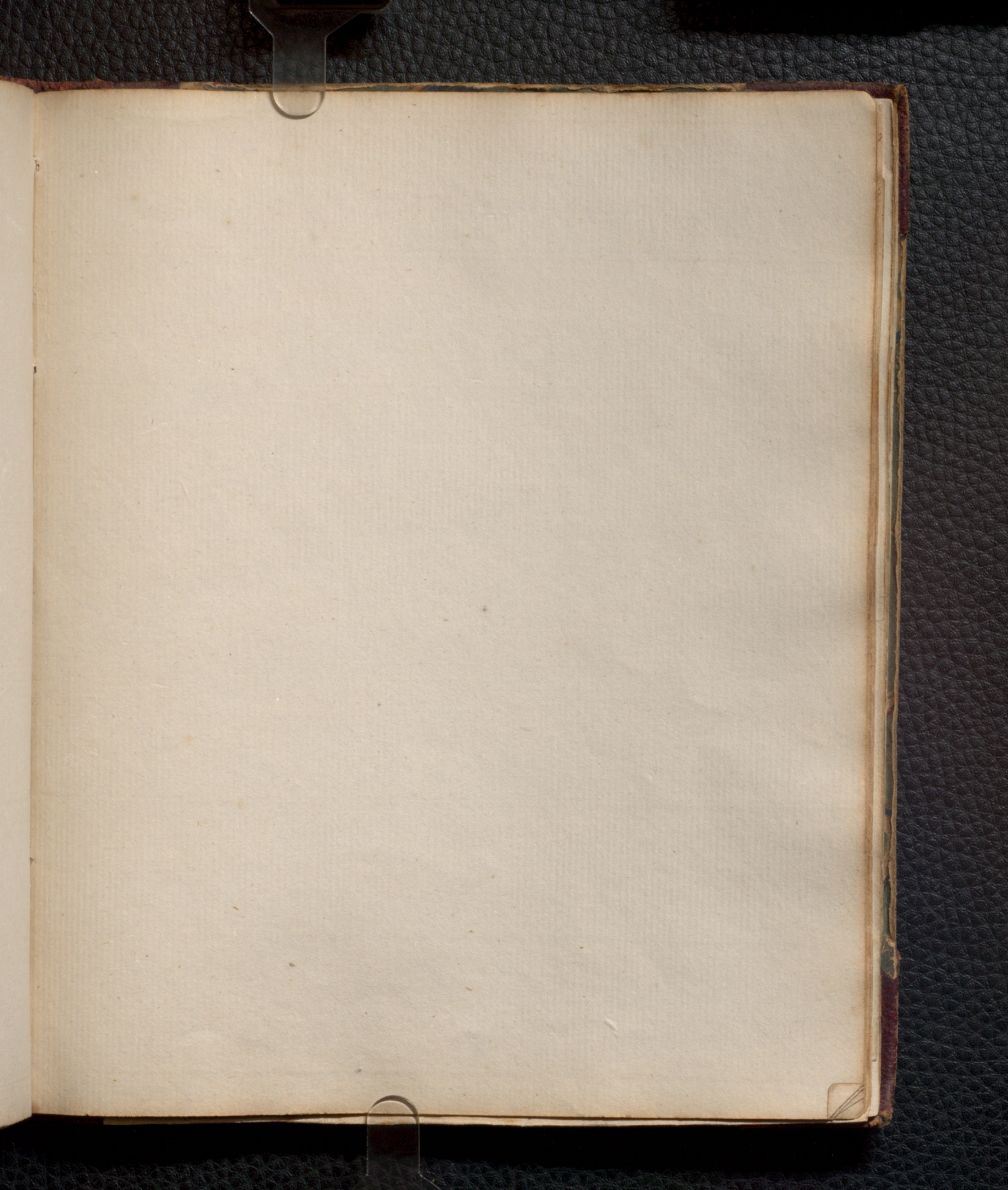


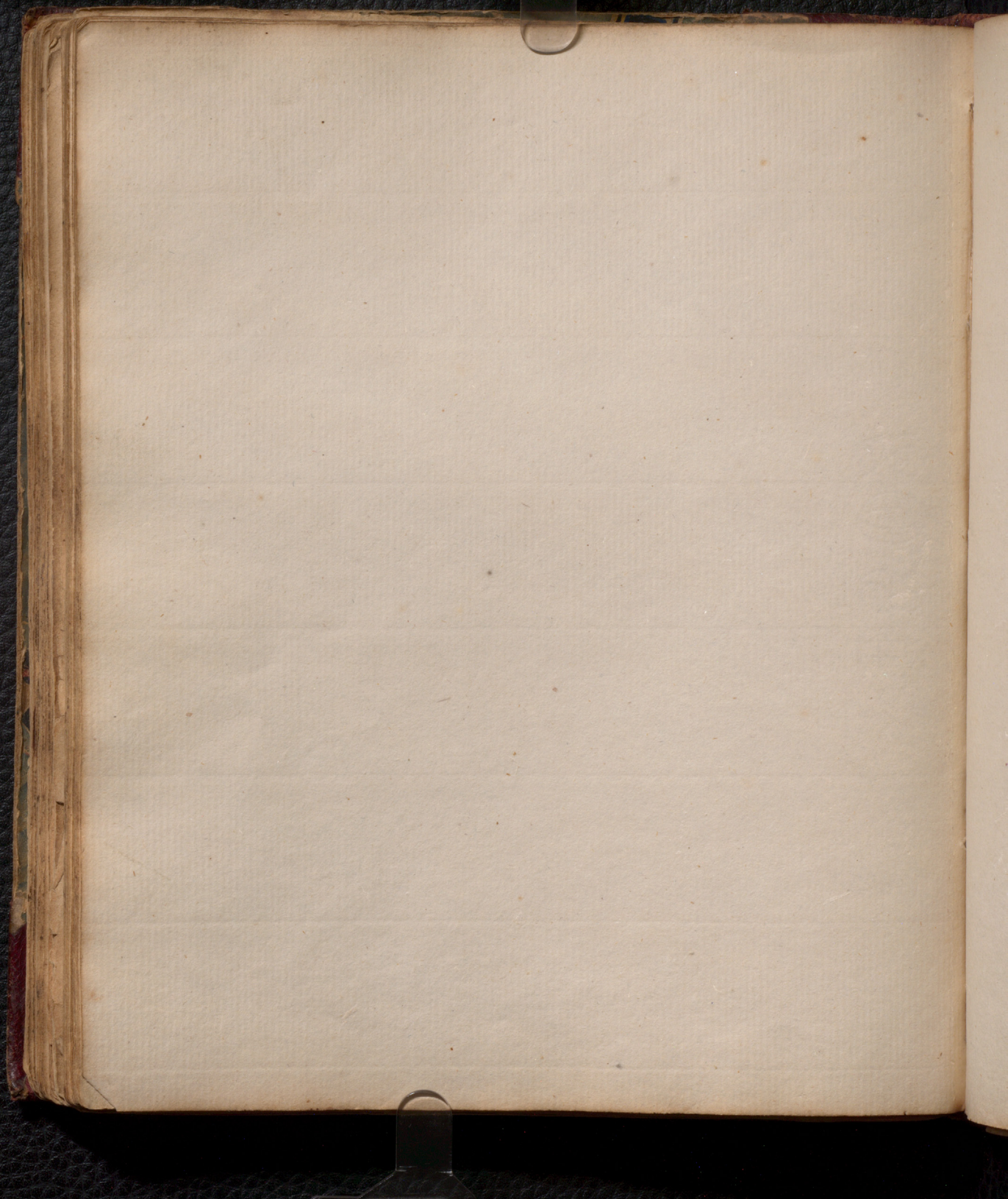


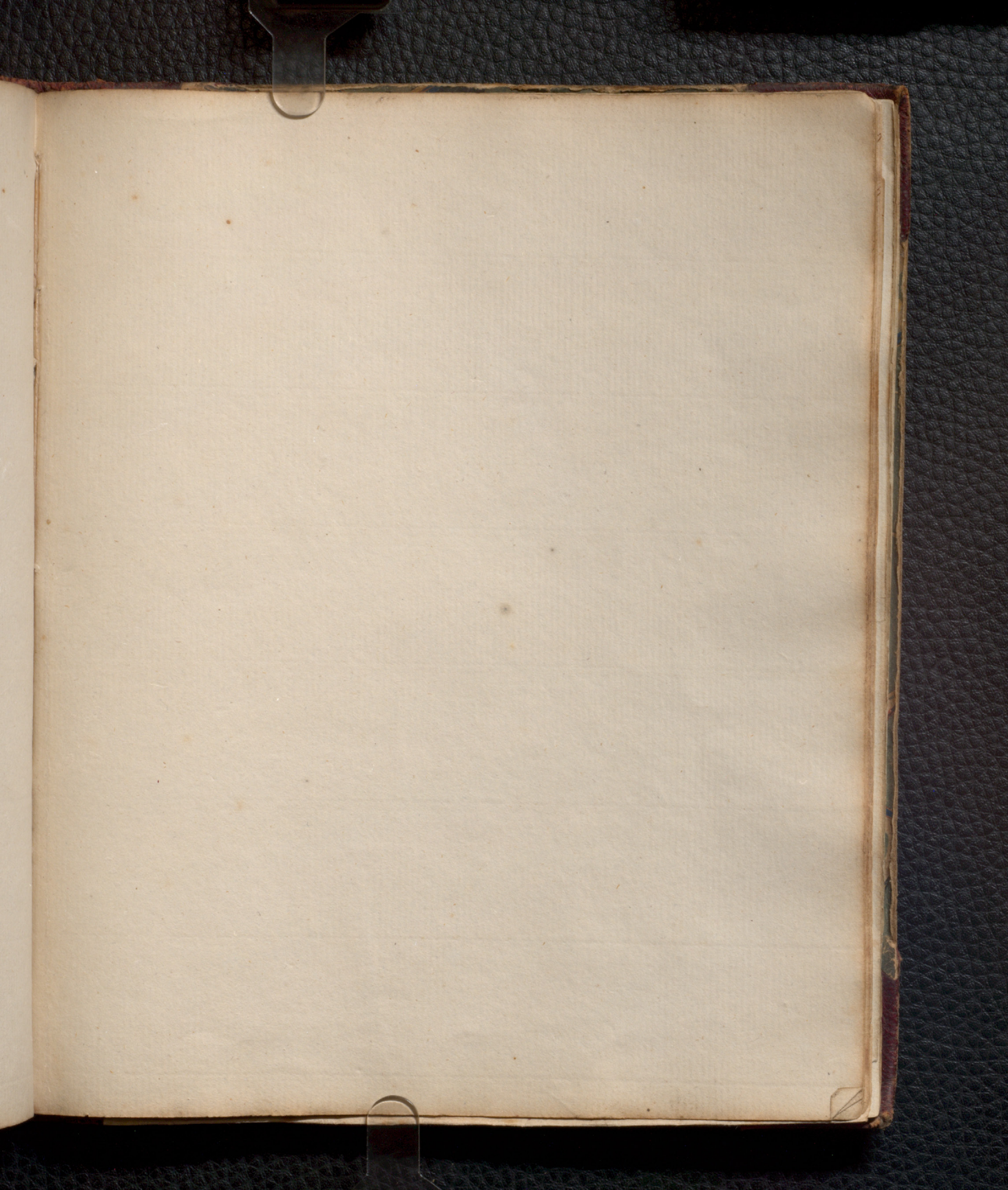


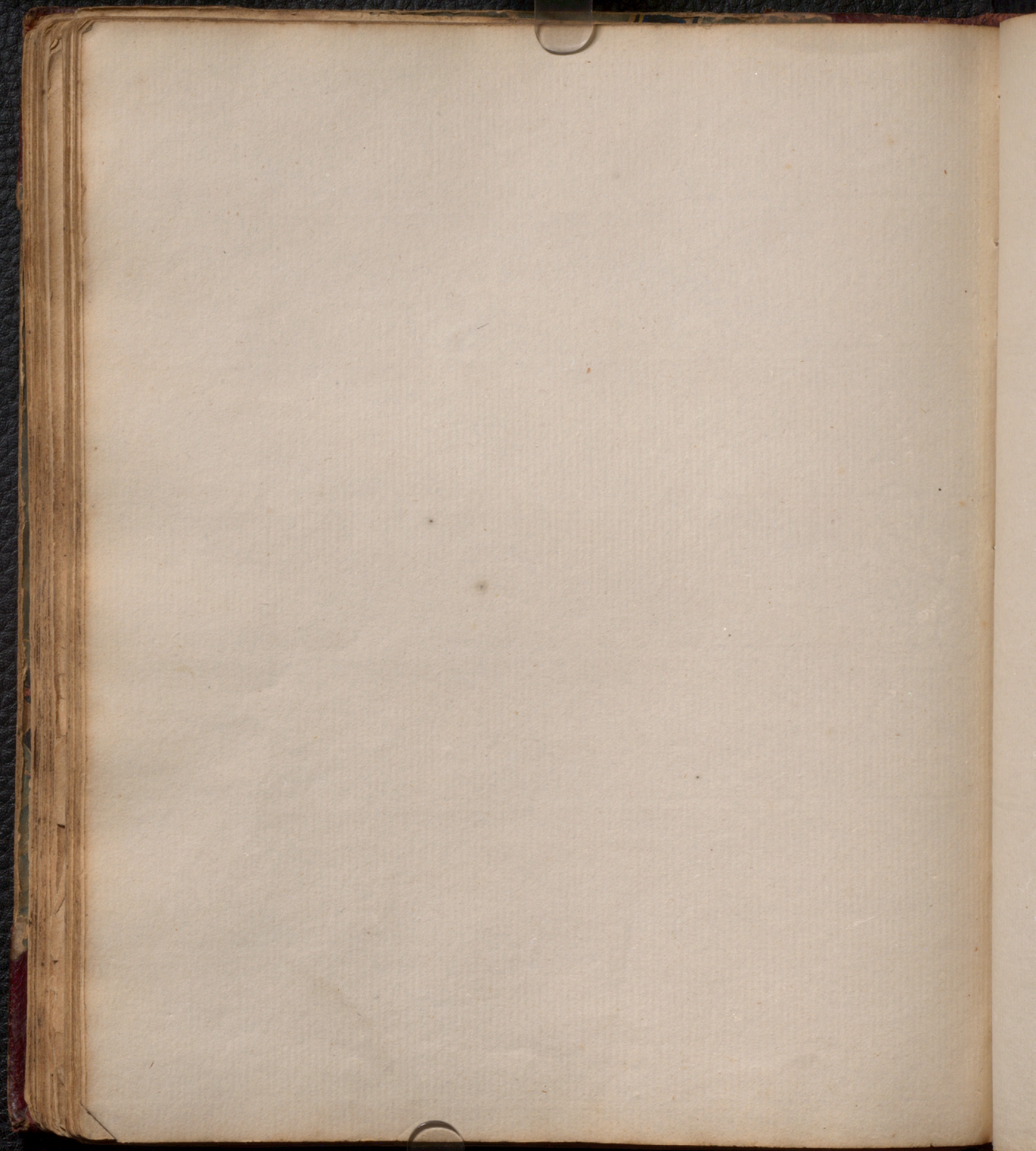


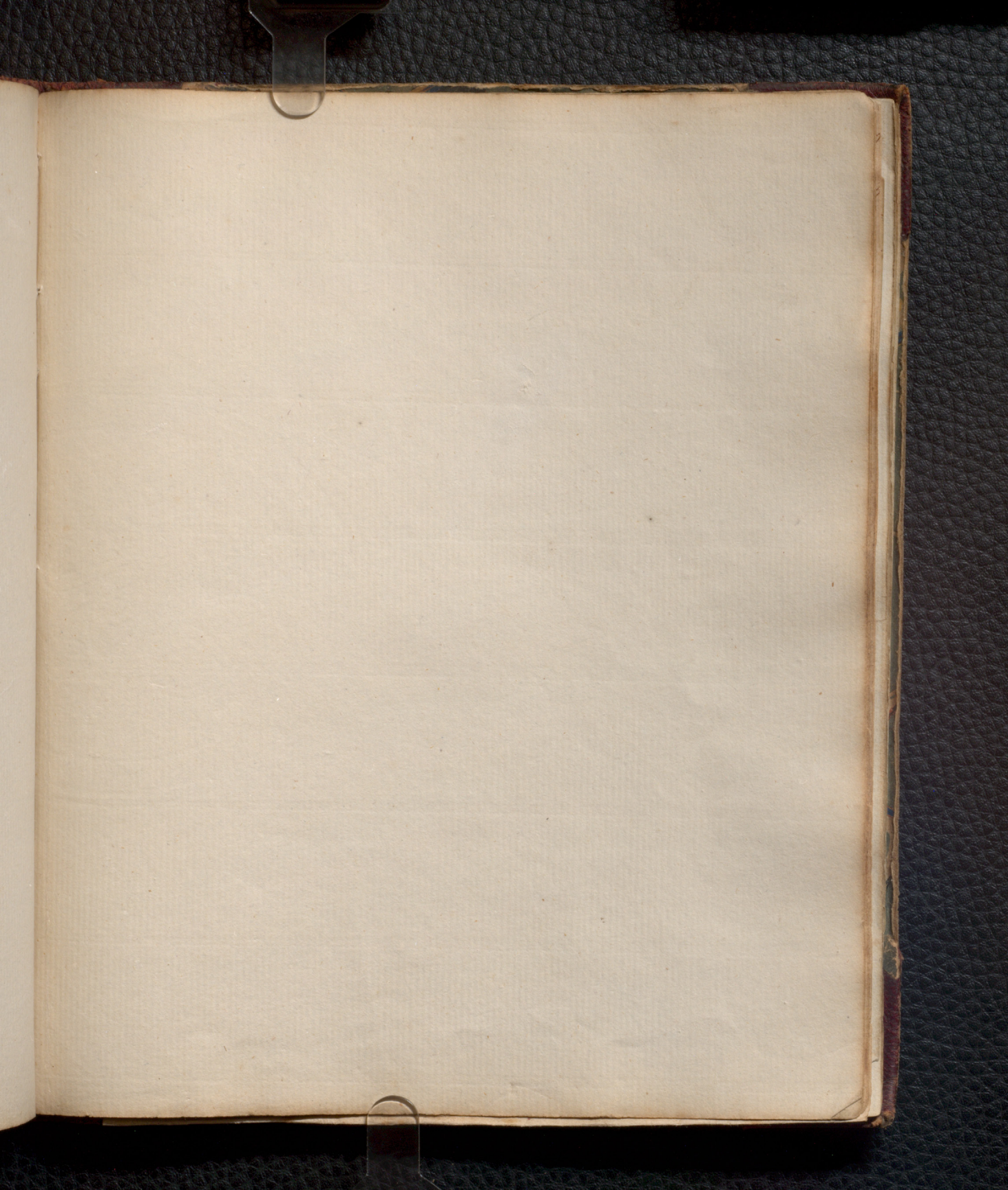


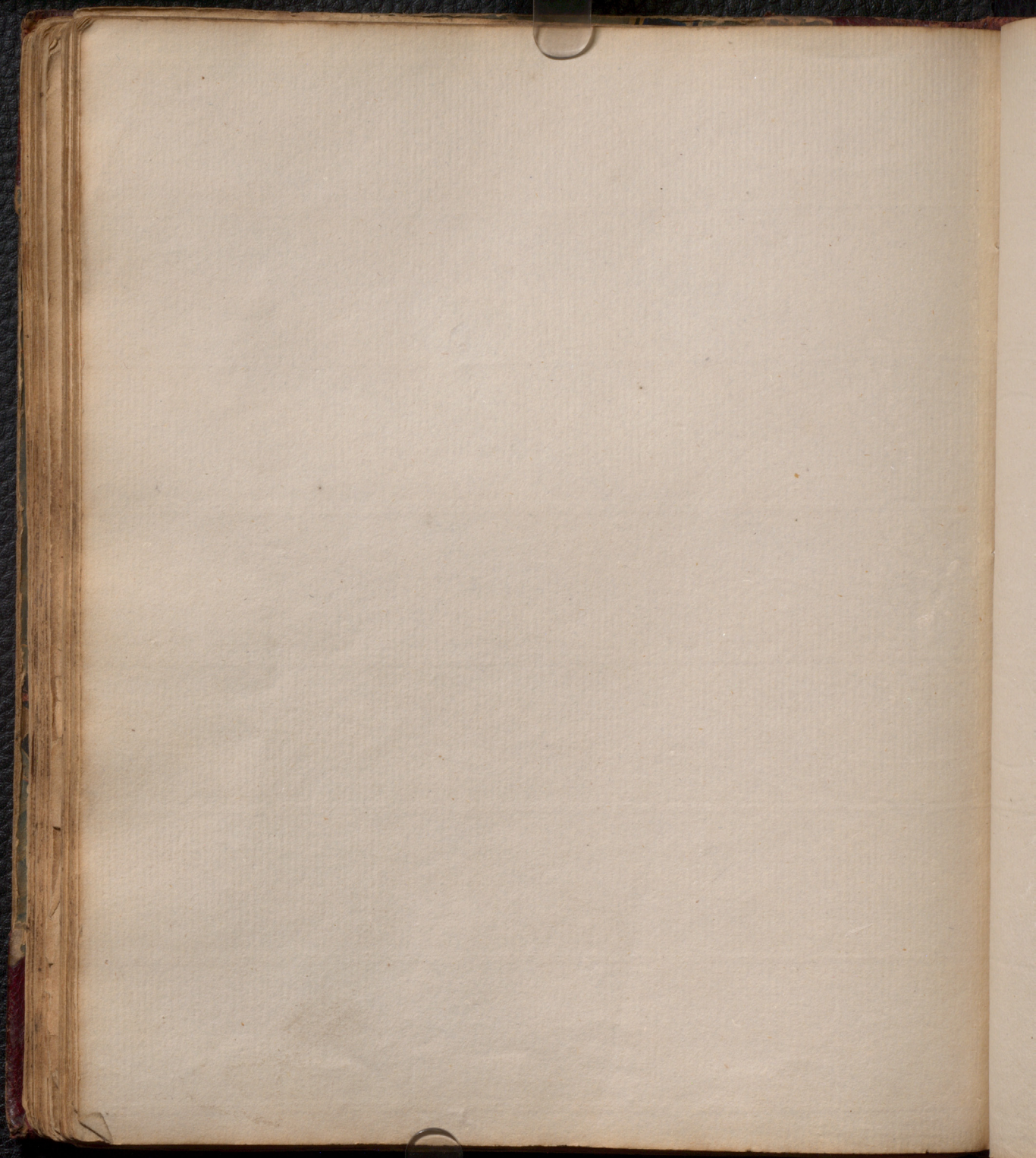


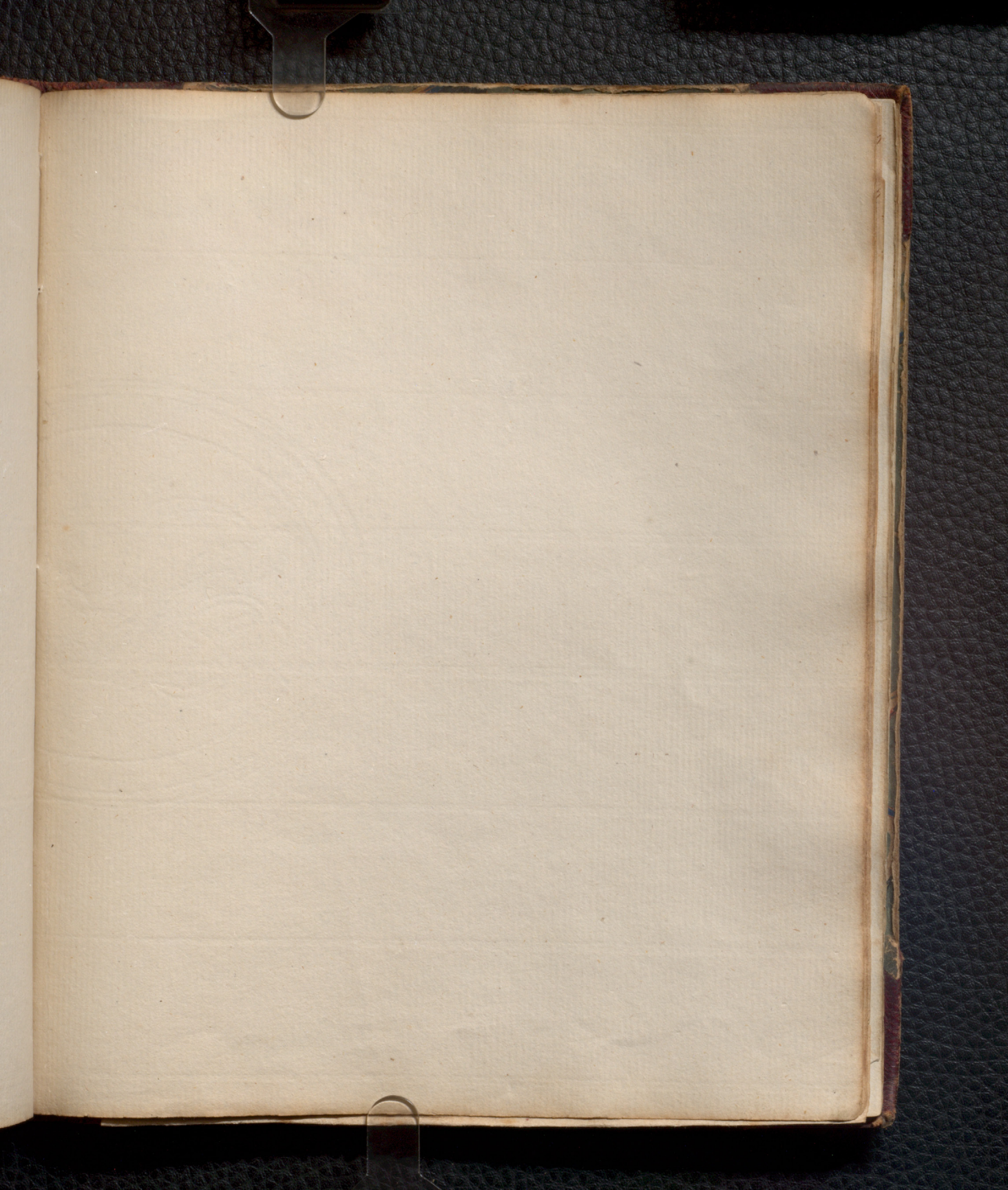


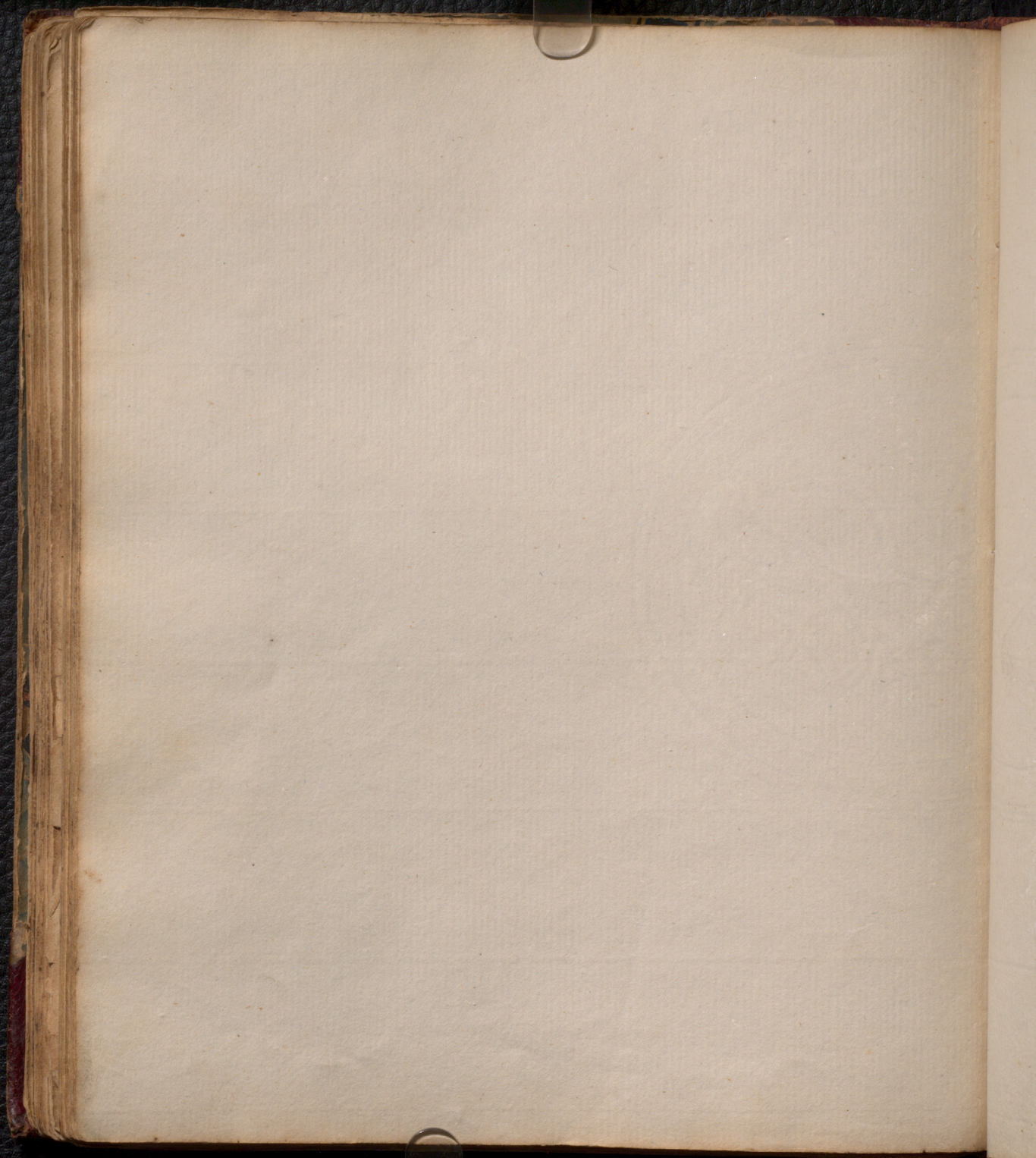


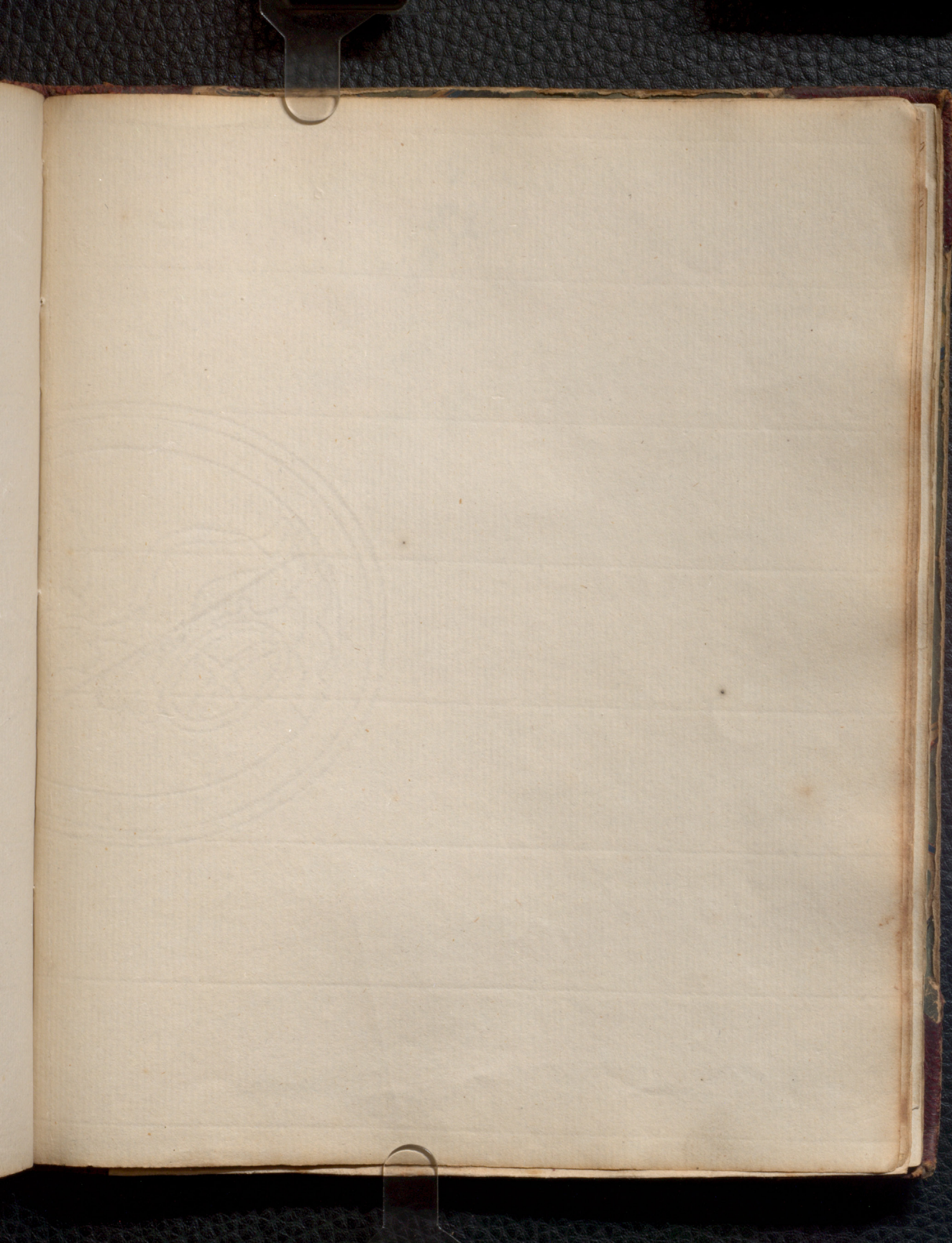


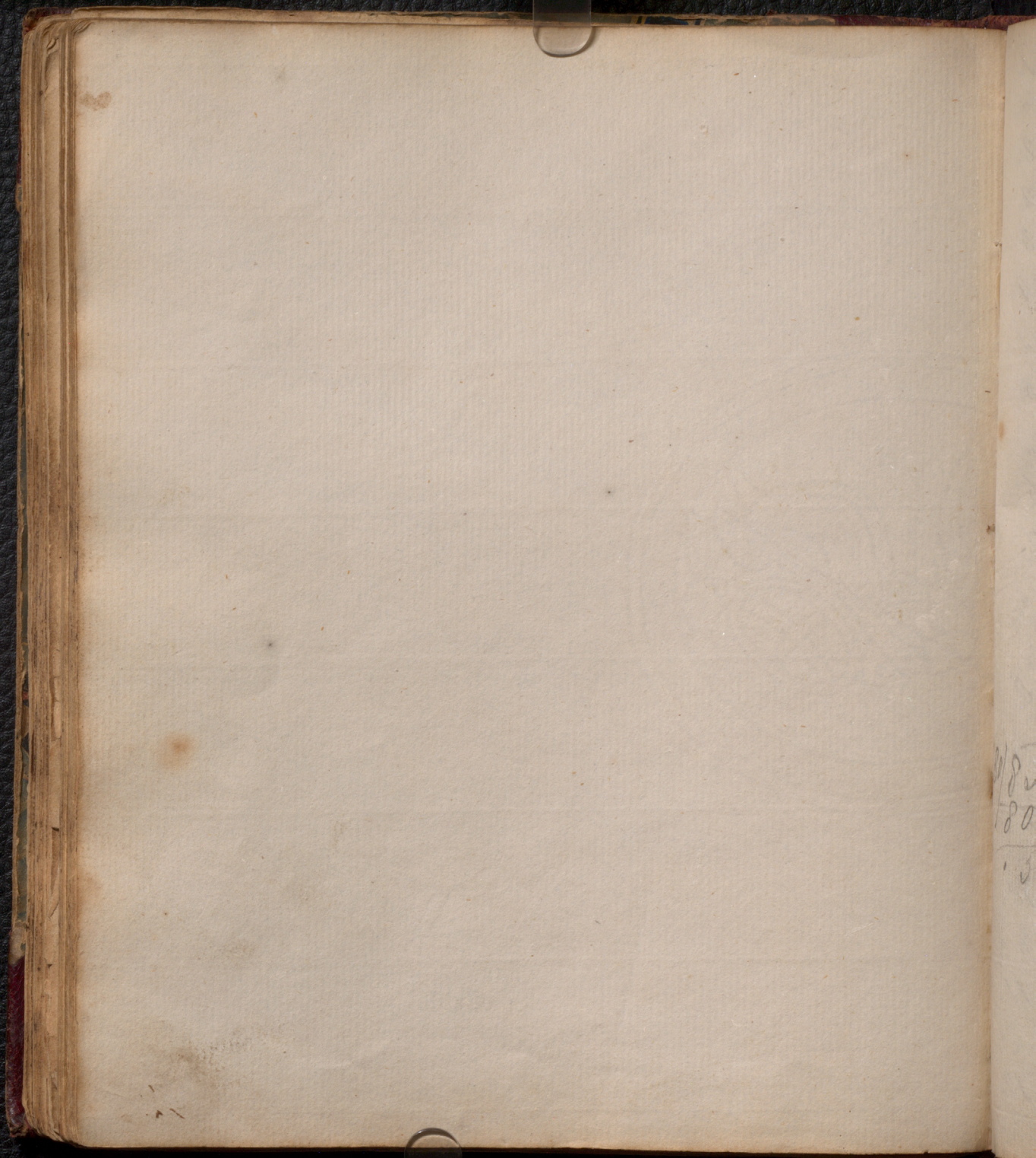












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To Stew Corp	Page	1
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Cucumber - d°	2	2
Quins Sauce	3	3
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Milk Punch	5	5
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Cream - Mock	7	7
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Breast Veal to collar	8	8
Currant Shrub	"	"
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8	do. To preserve	17
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13	Force & Meat	"
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15	Hams or Tongue To cure	"
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20	Cucumbers whole to pickle	23
21	Codlin jelly	24
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23	Fumigation	"

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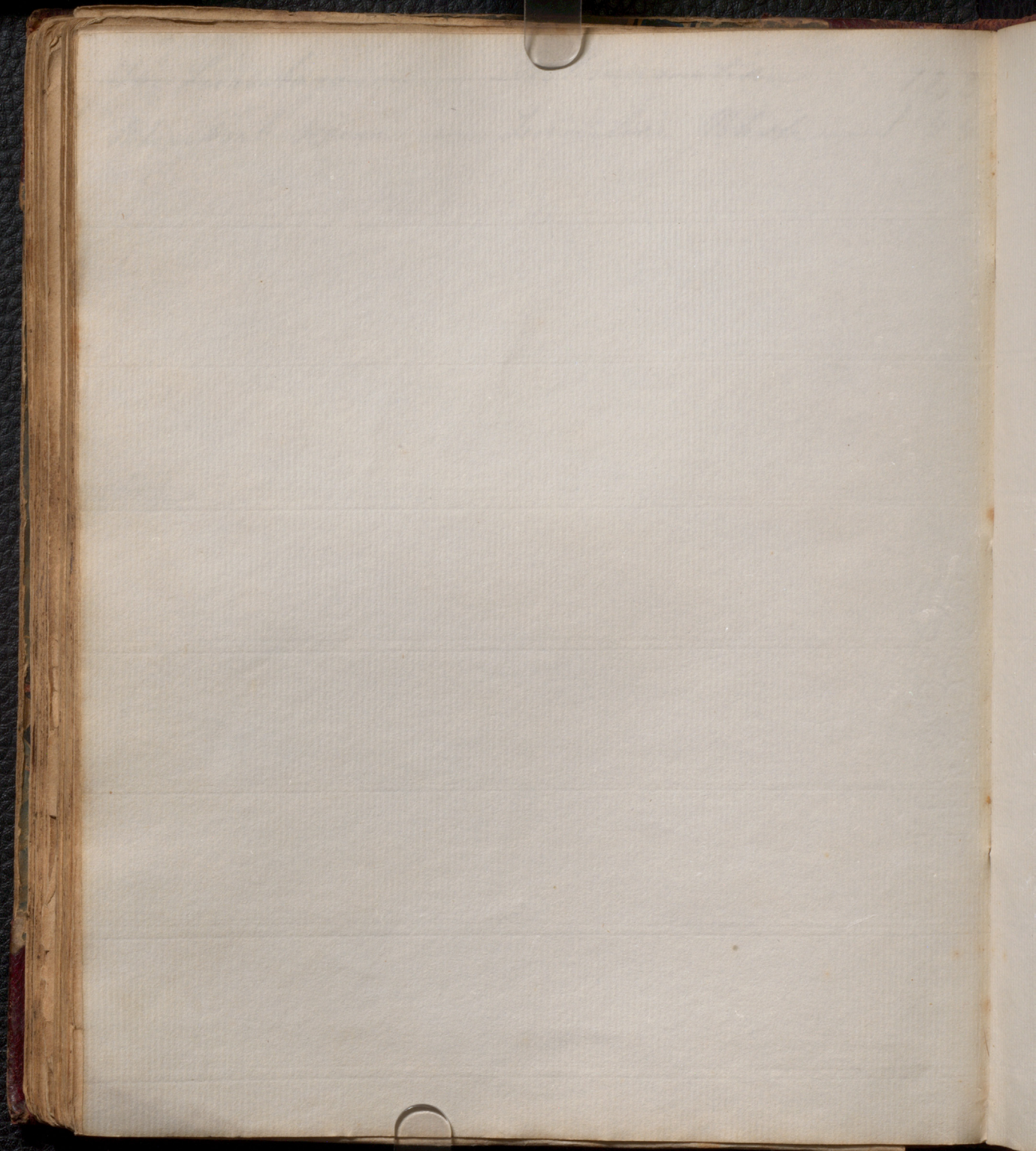
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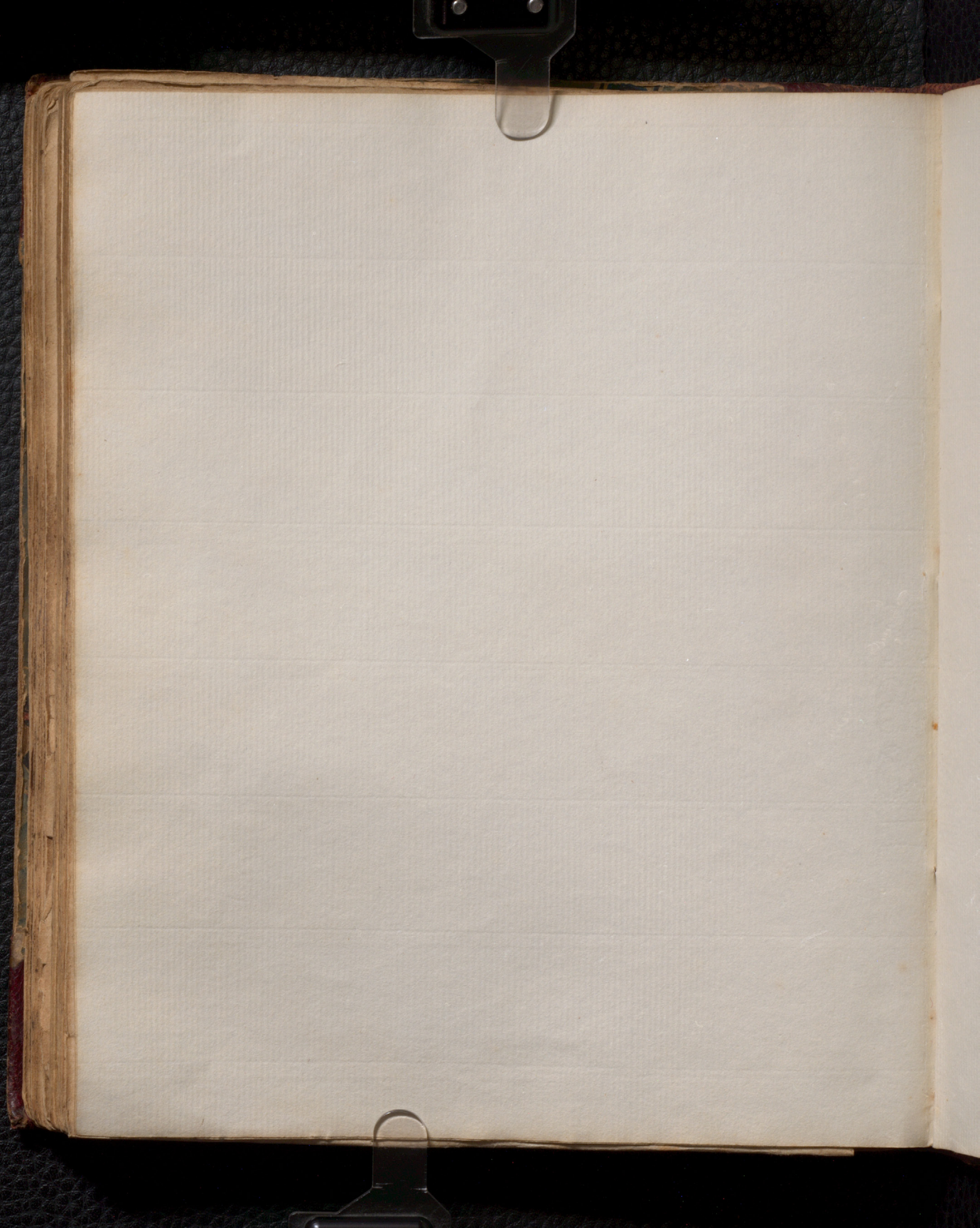
Queen Mary's sauce for Mutton. }
To each Pte.

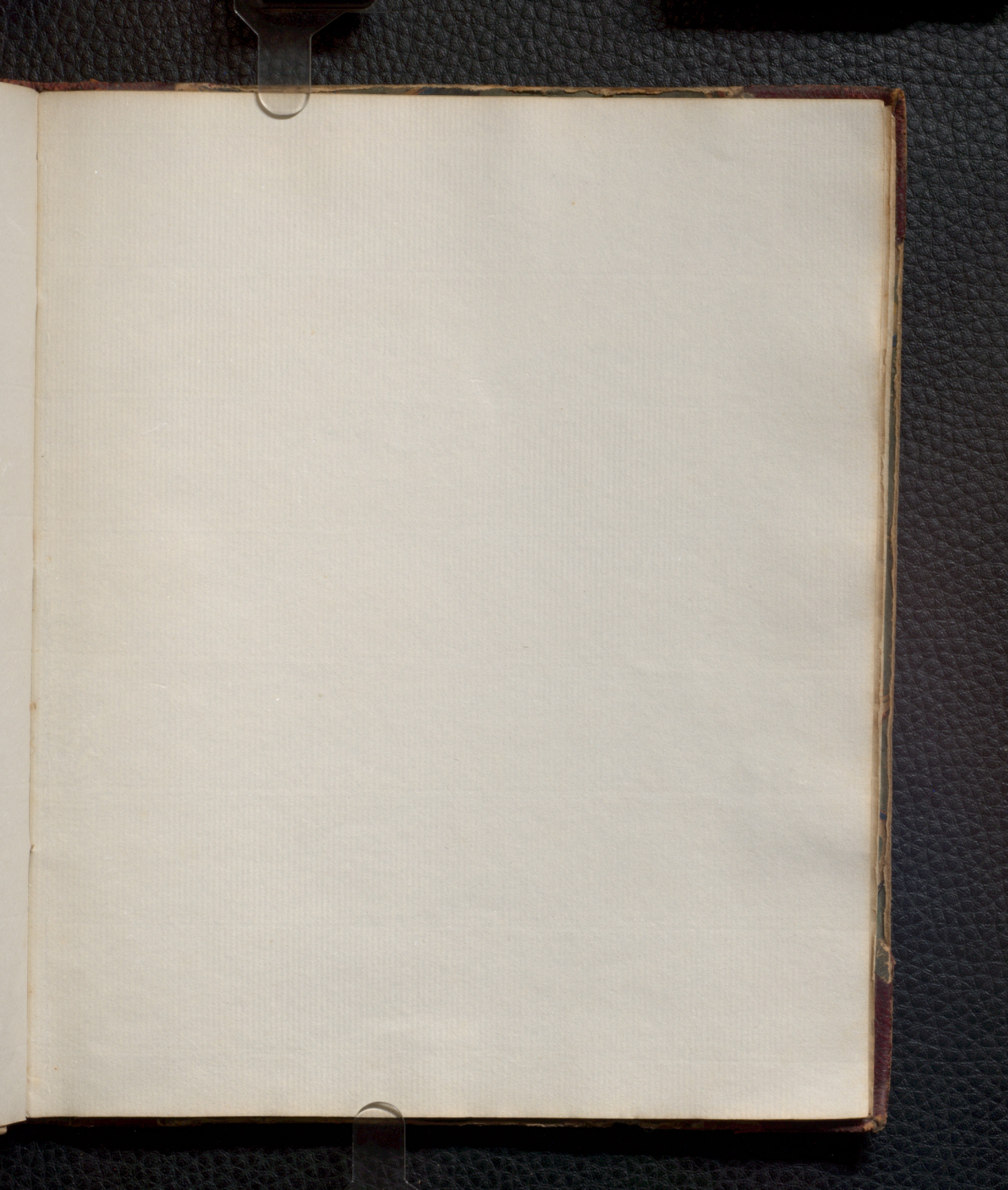
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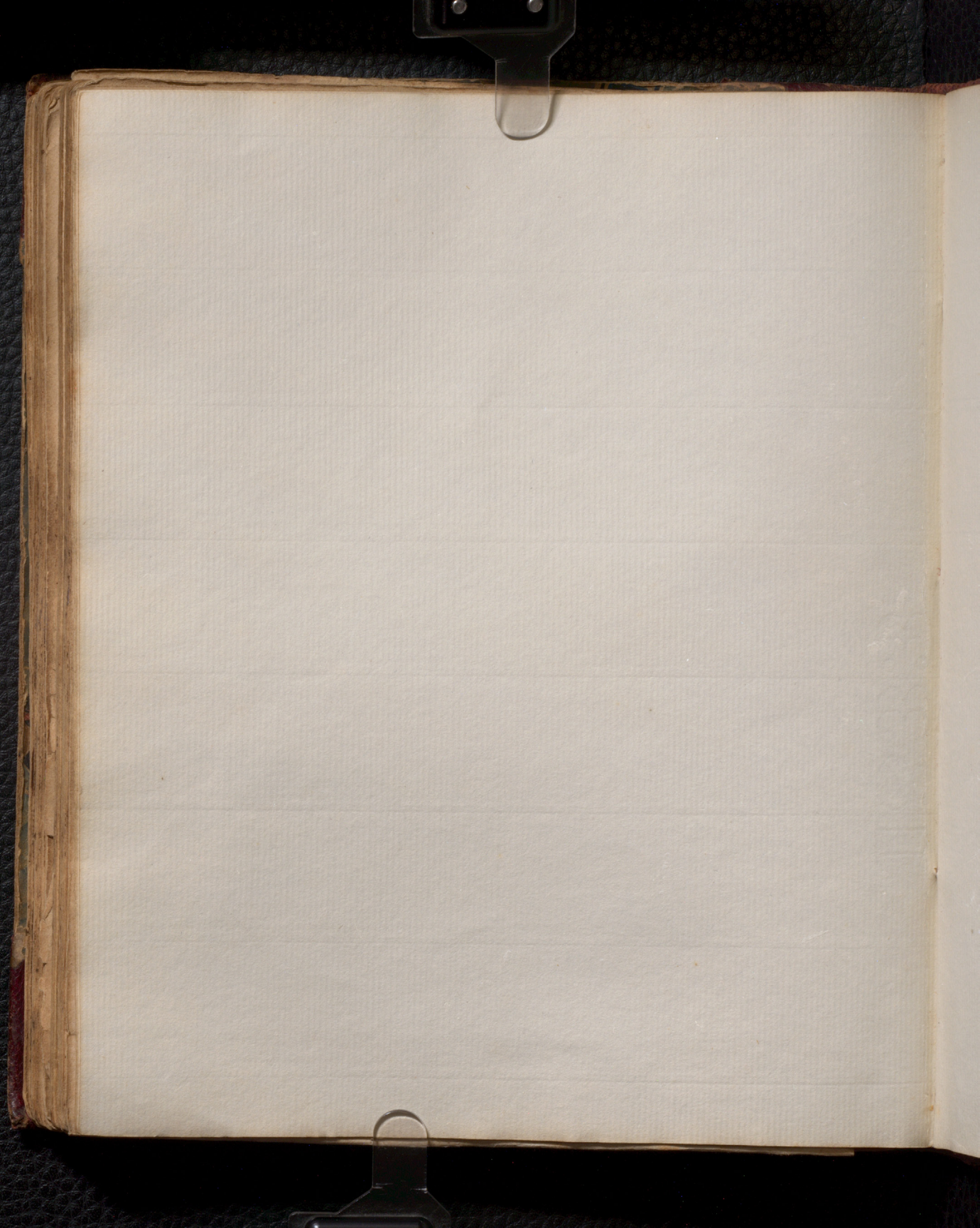
For Lumbago ——— For Rheumatism 12, 3
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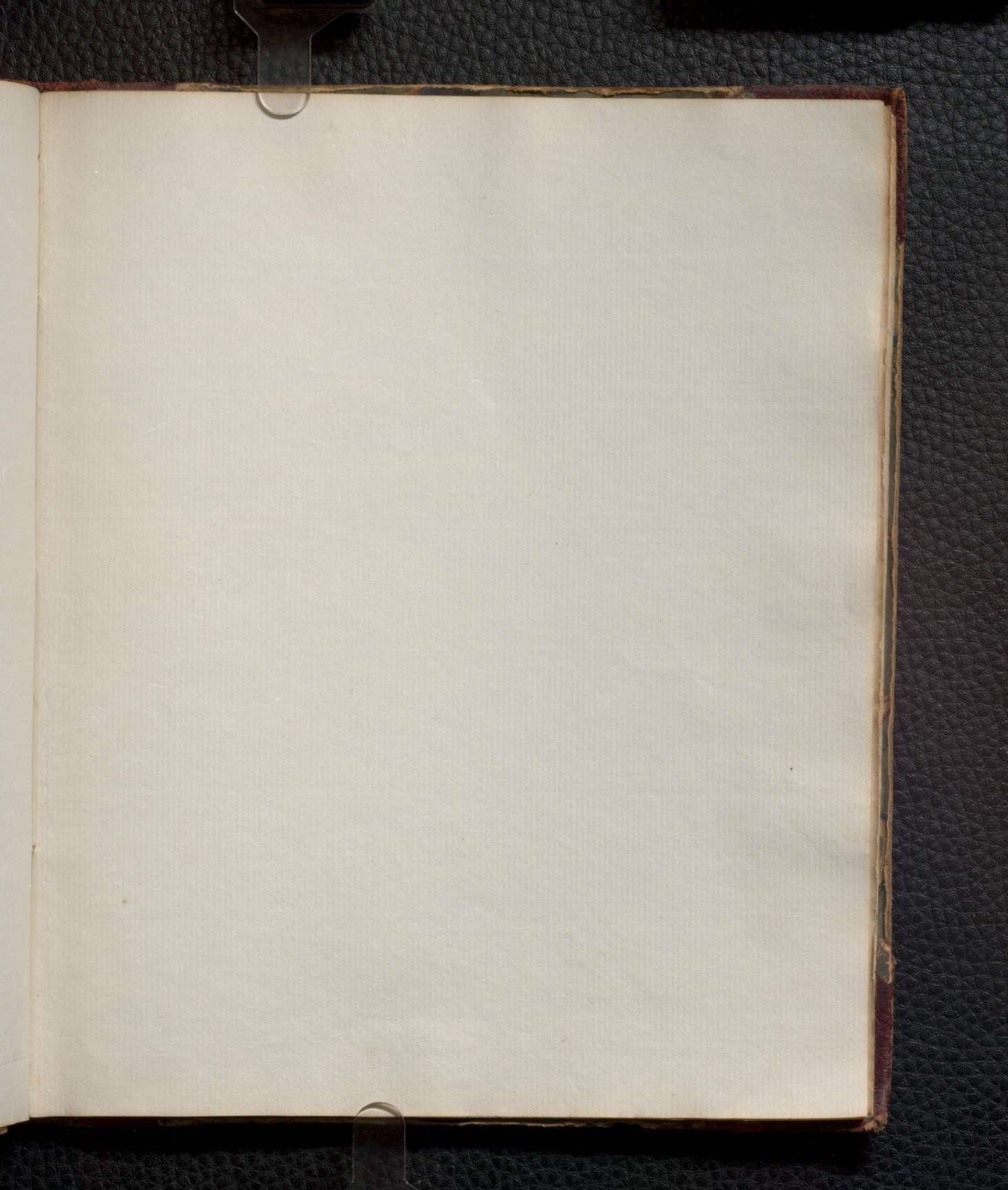
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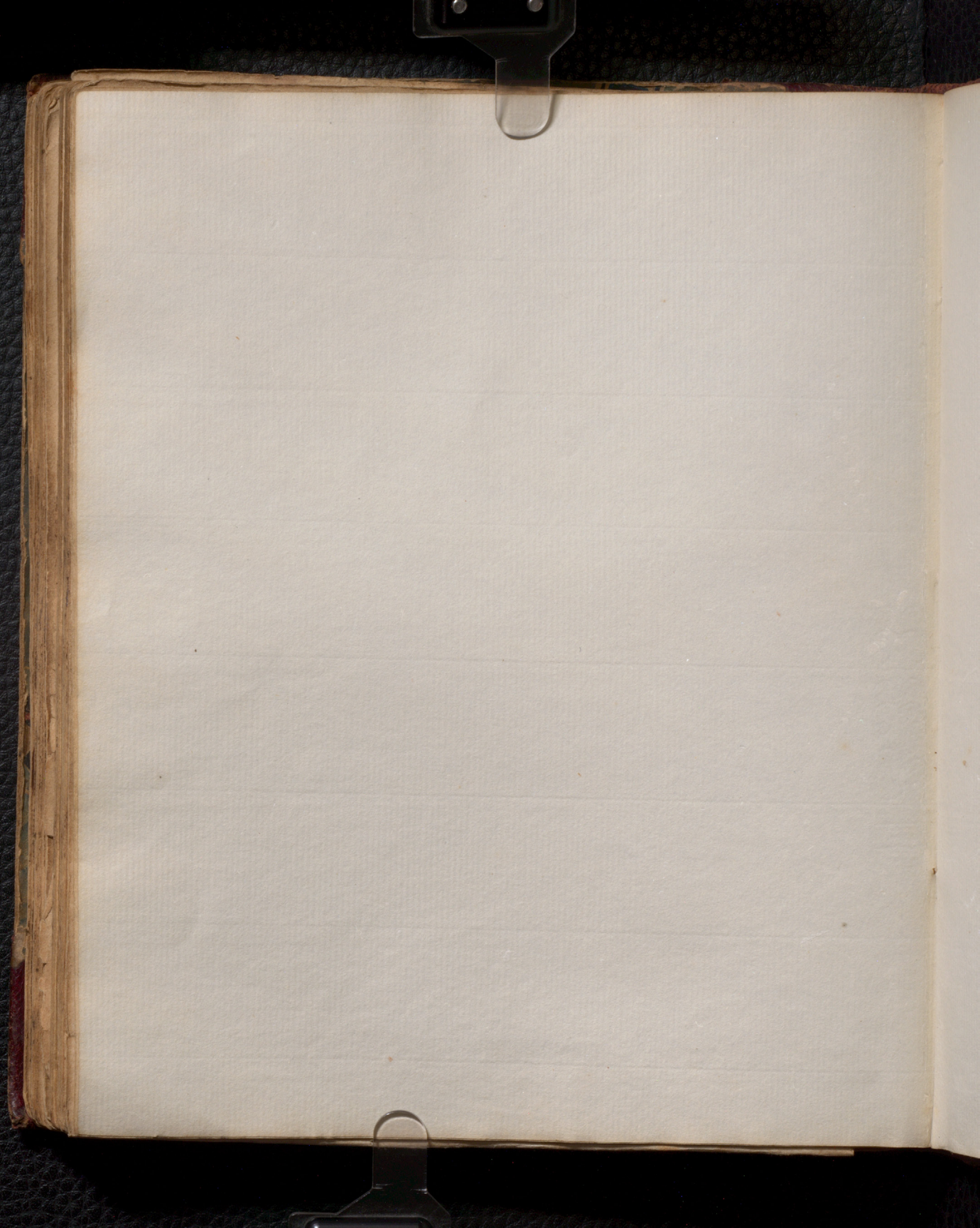


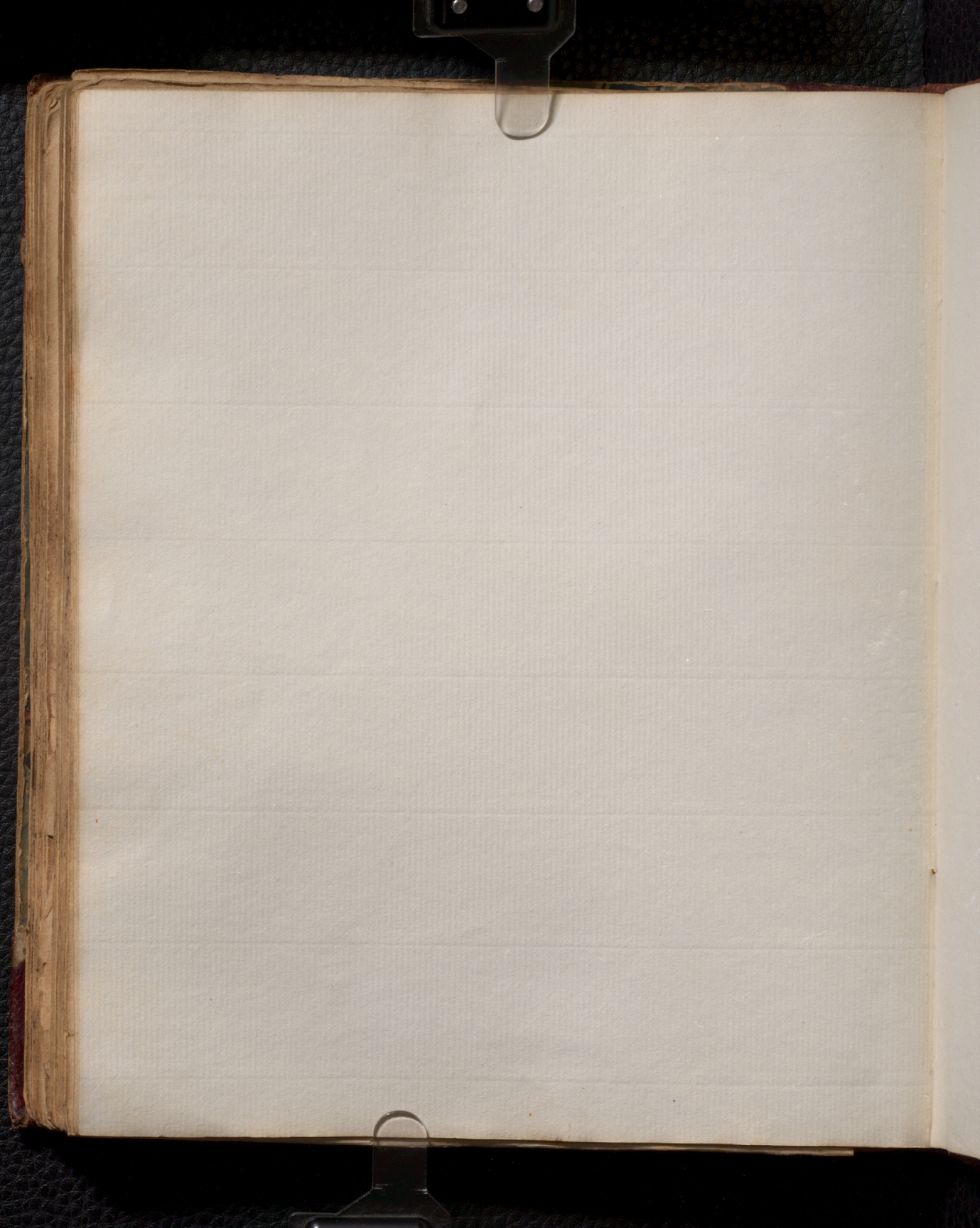


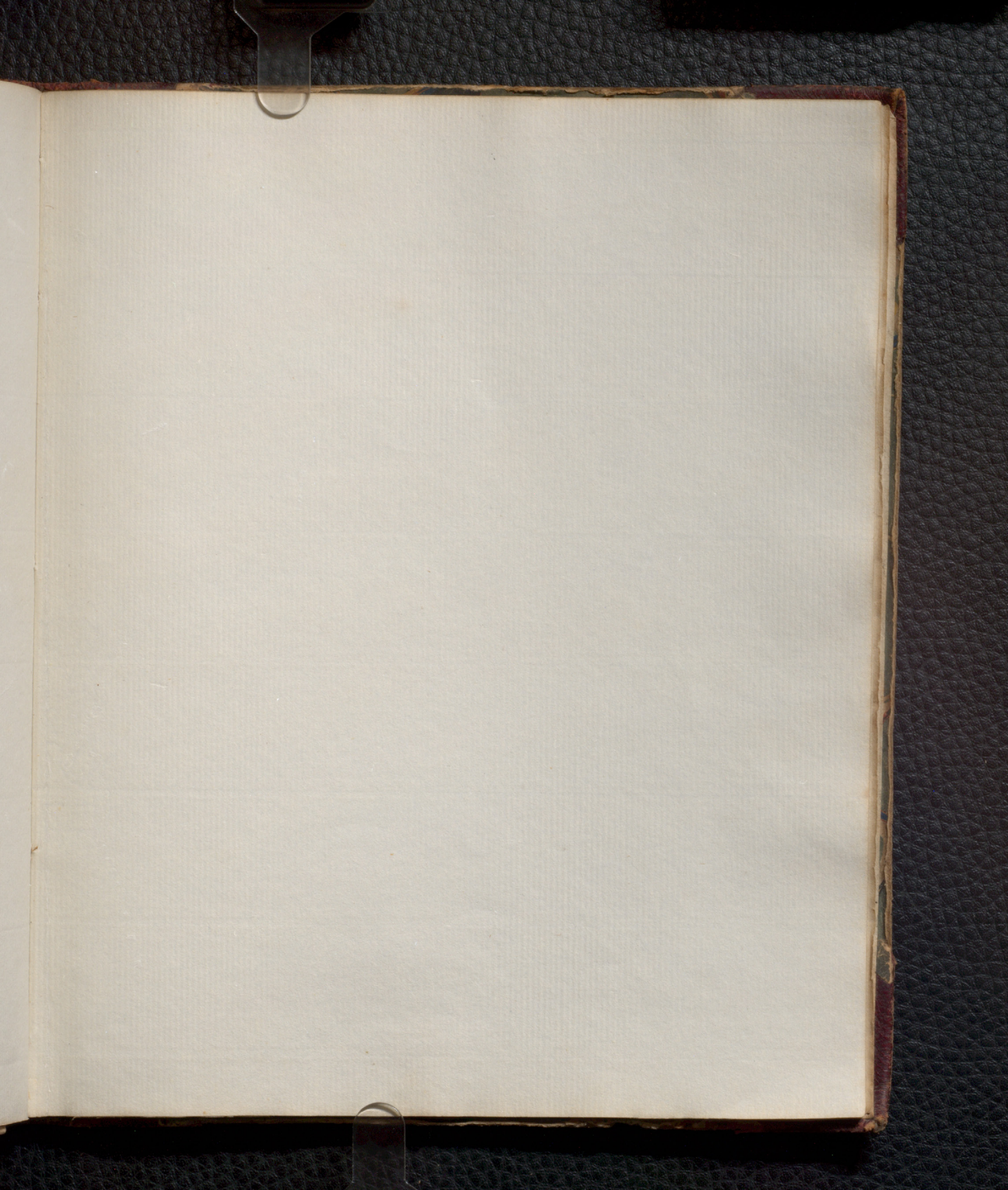


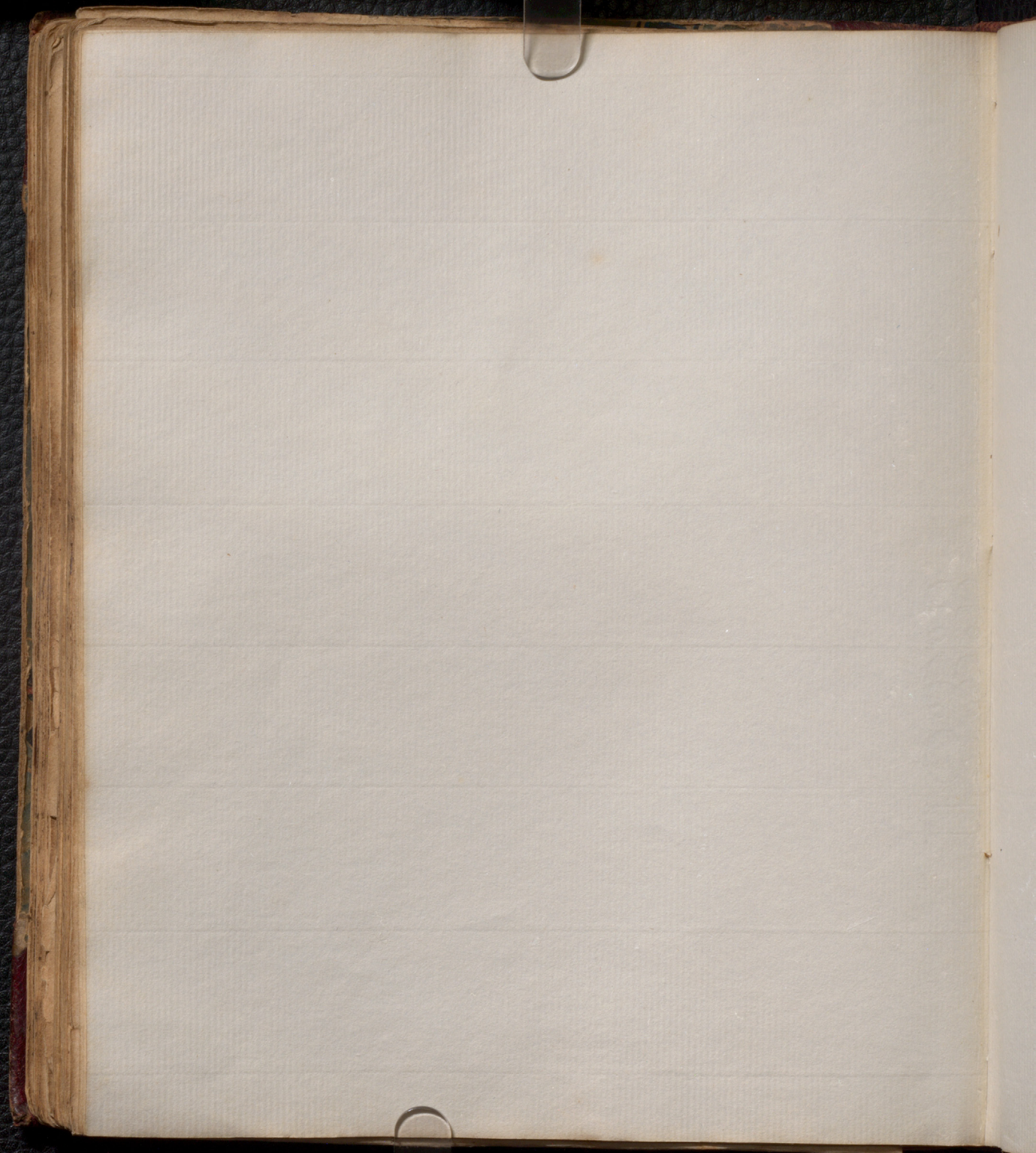


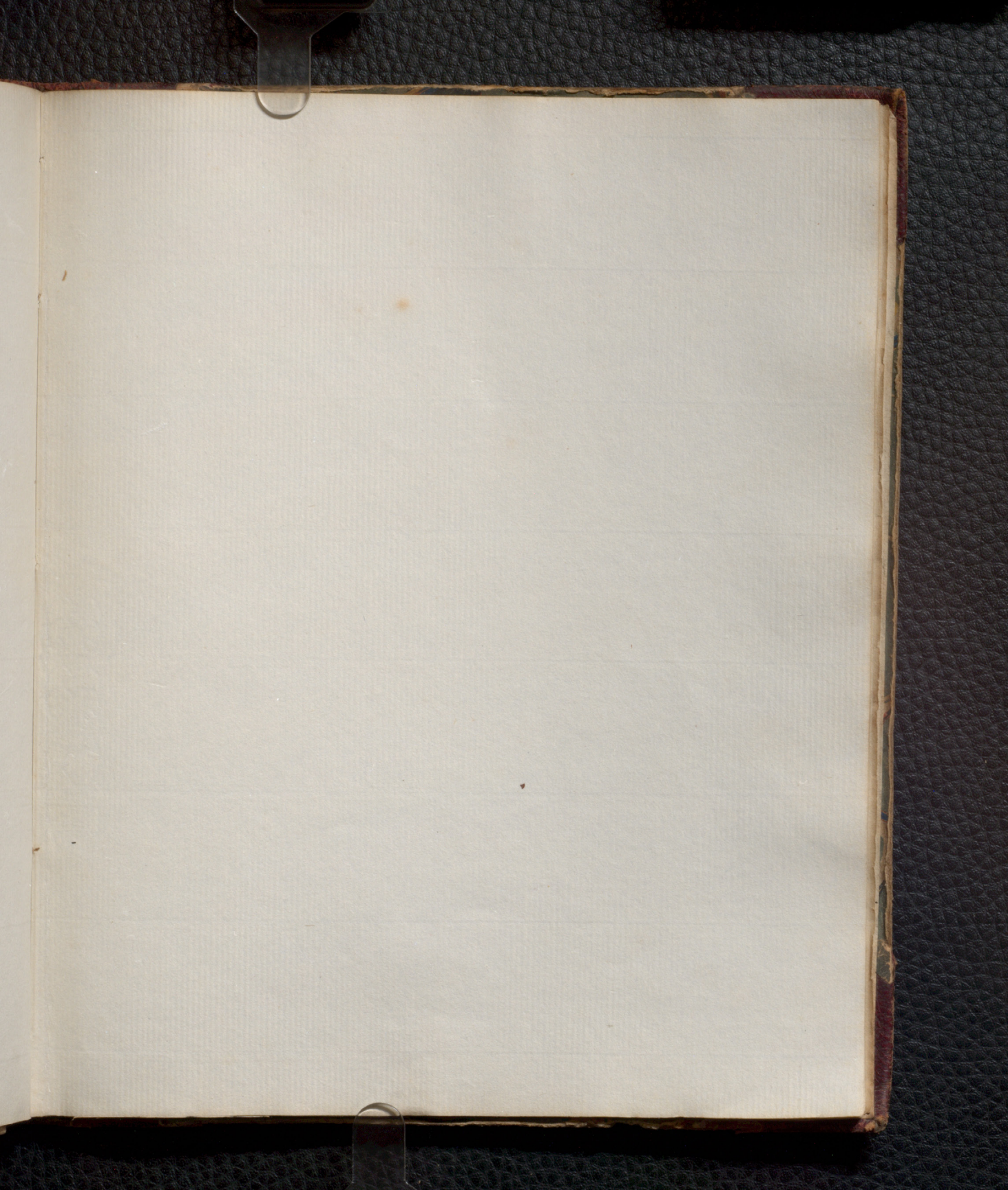


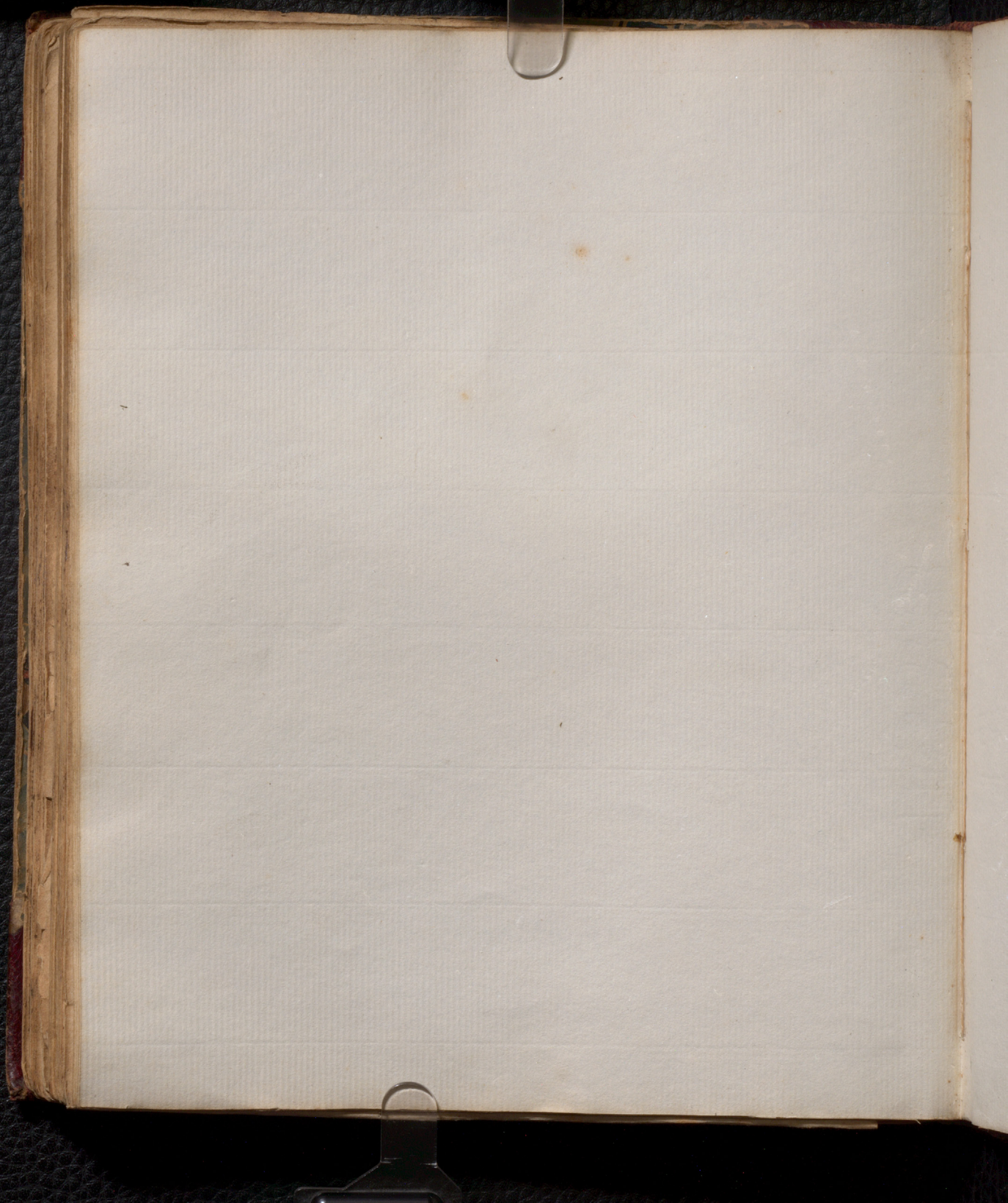


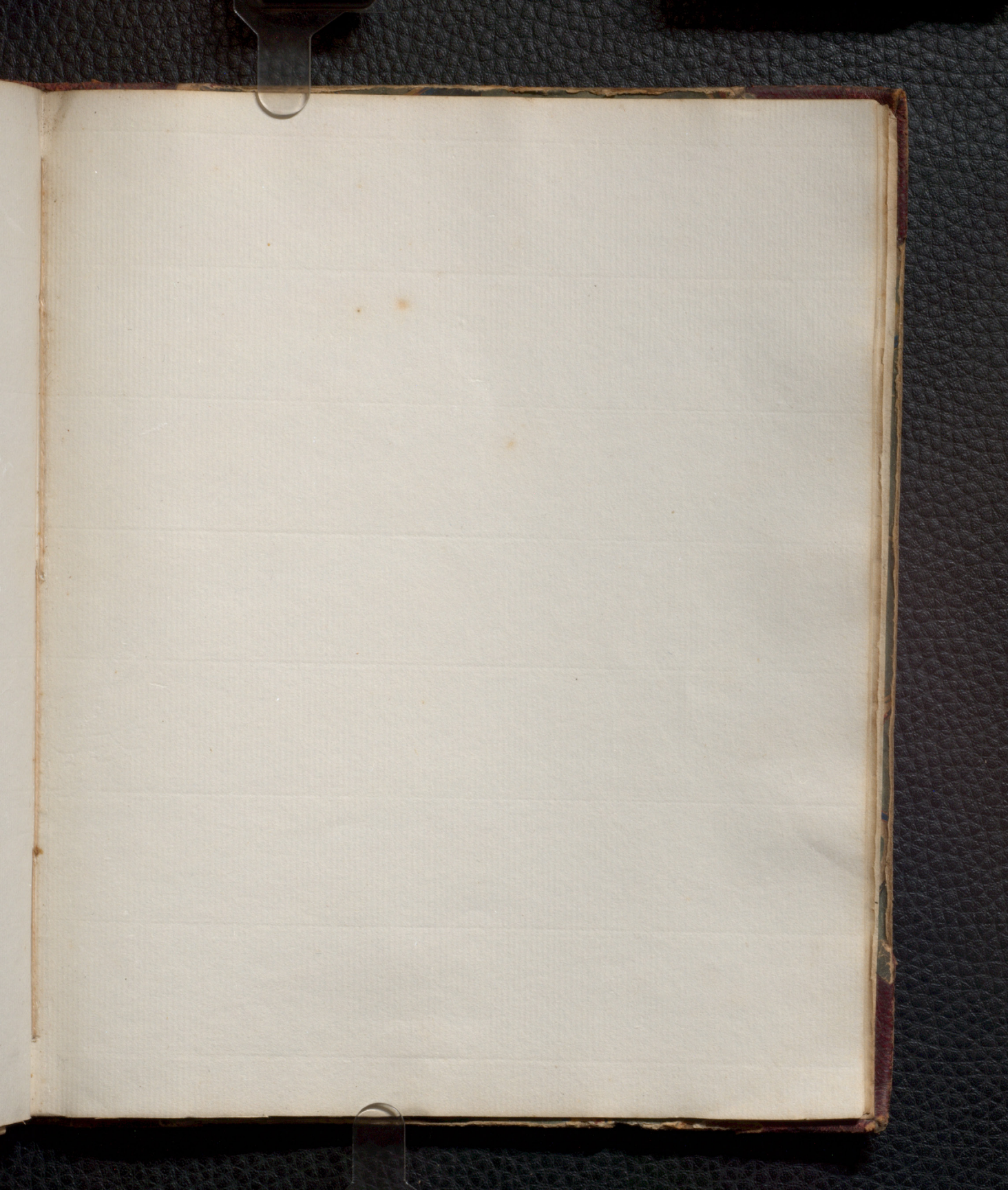


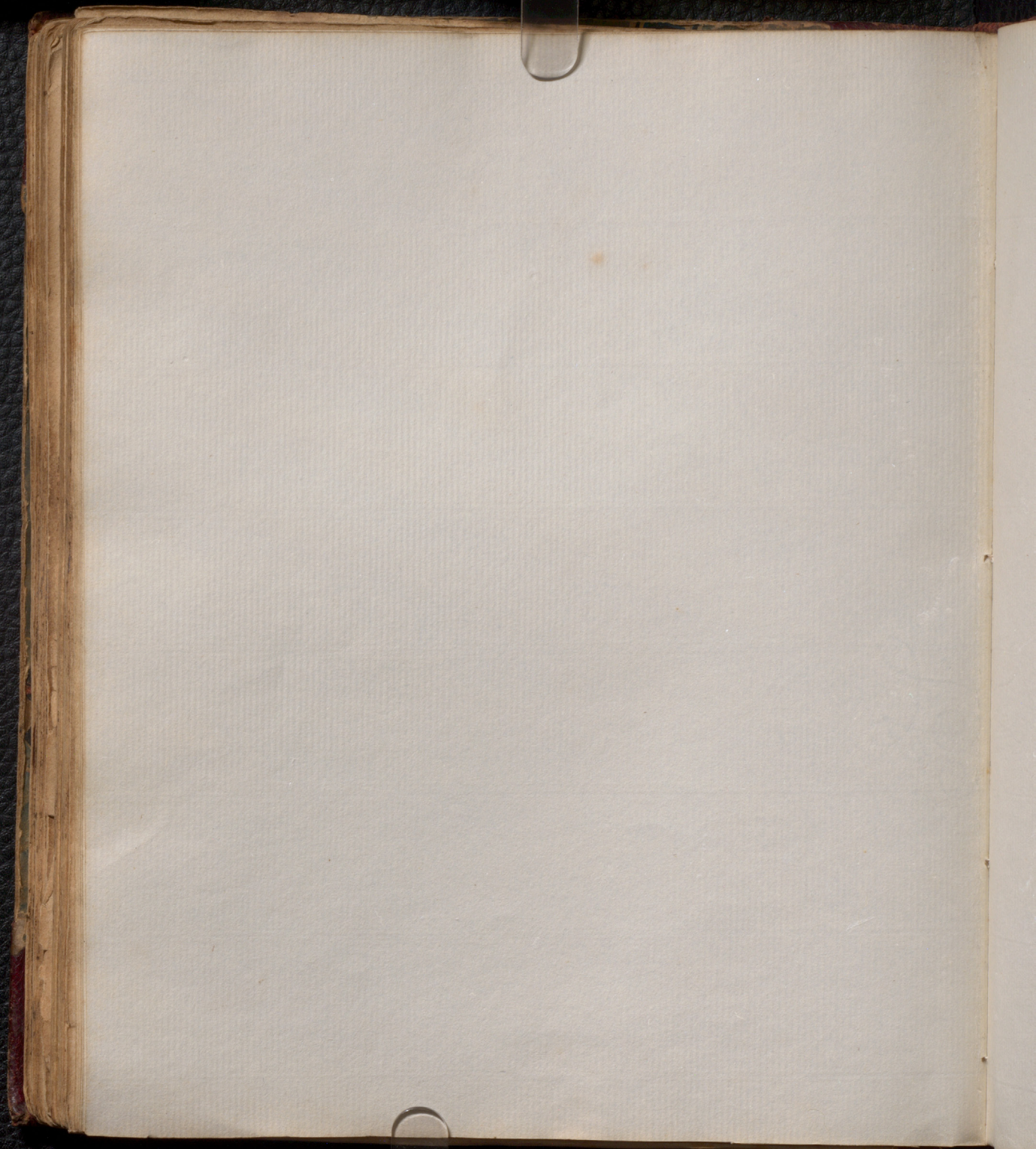


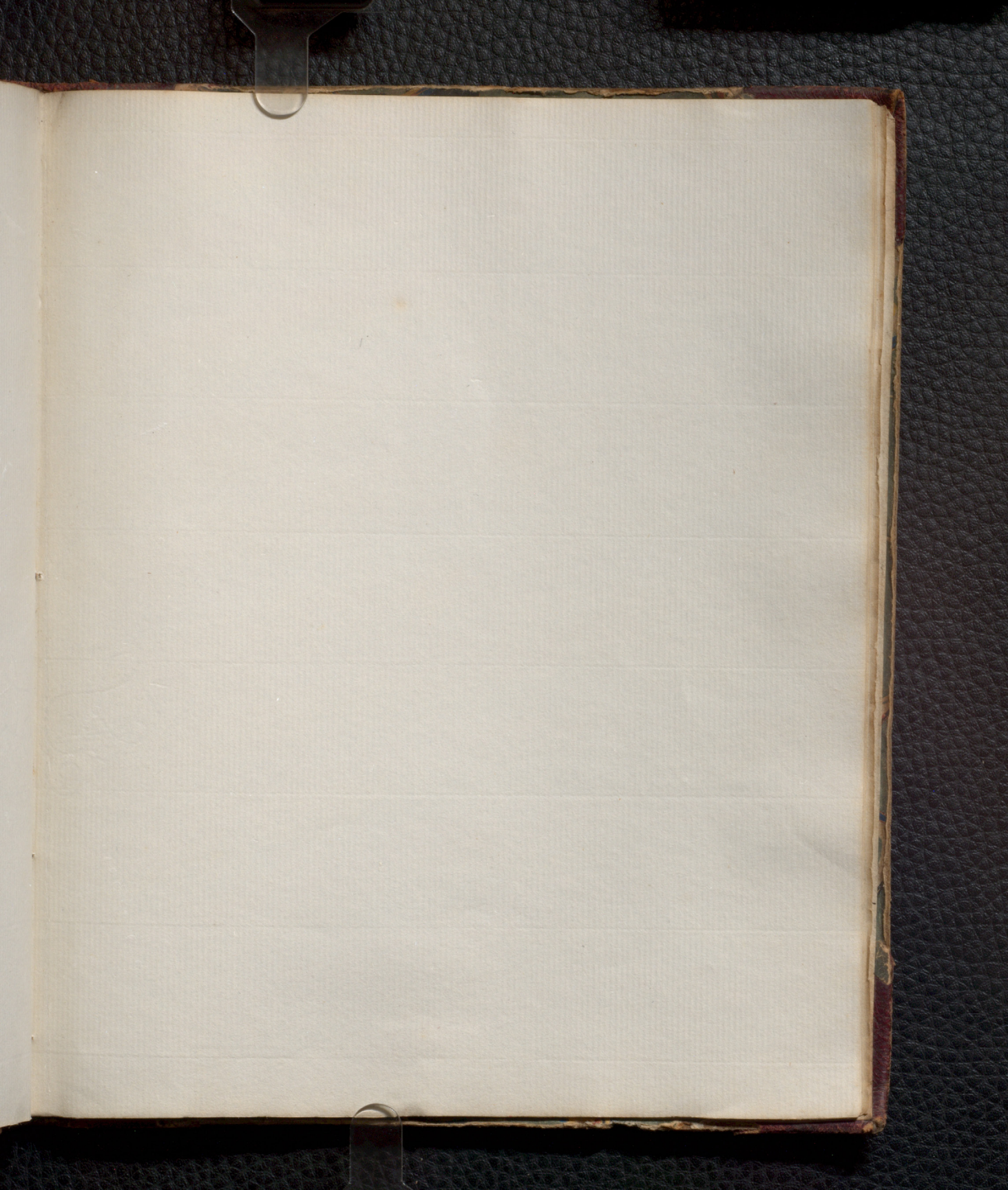


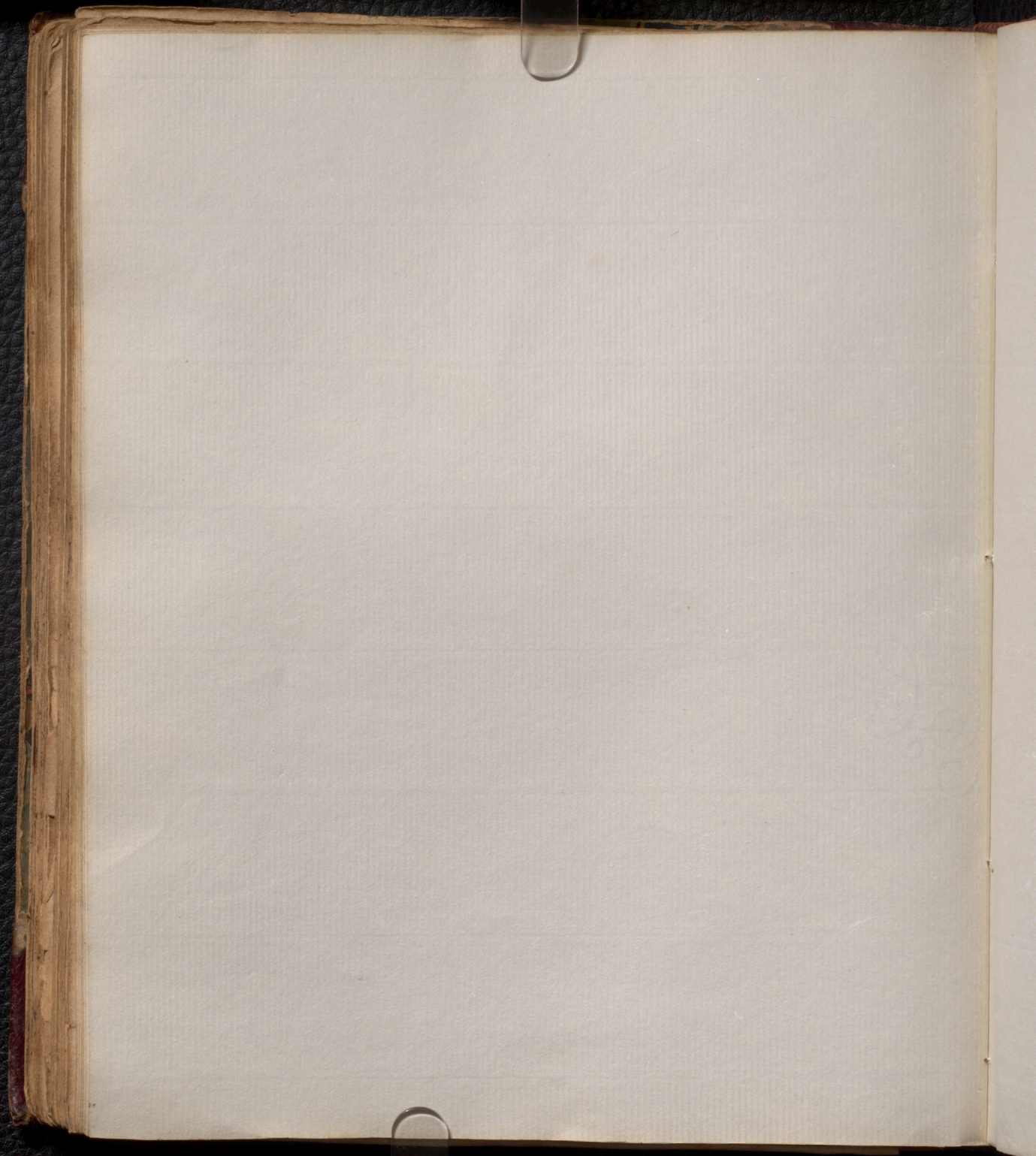


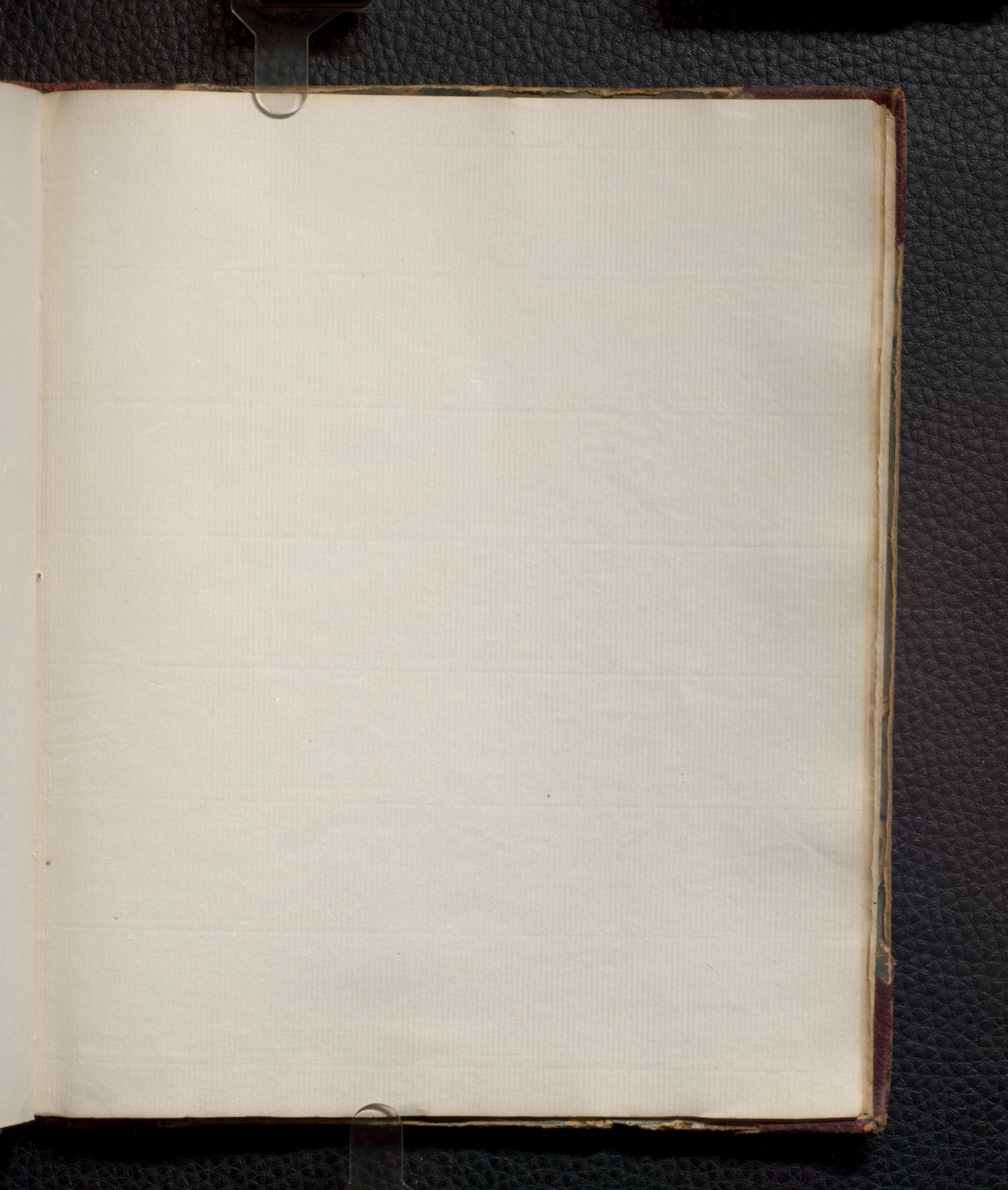


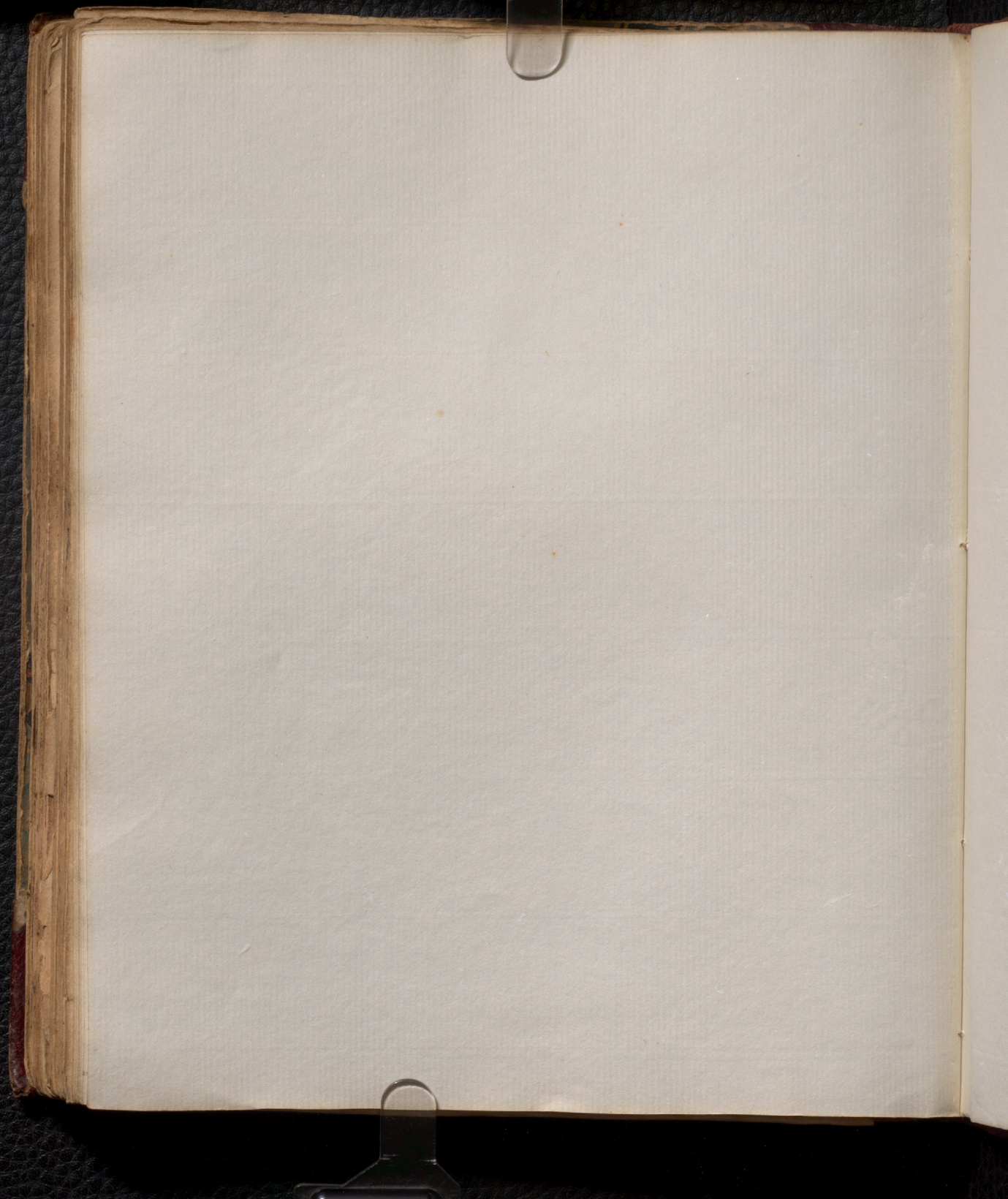


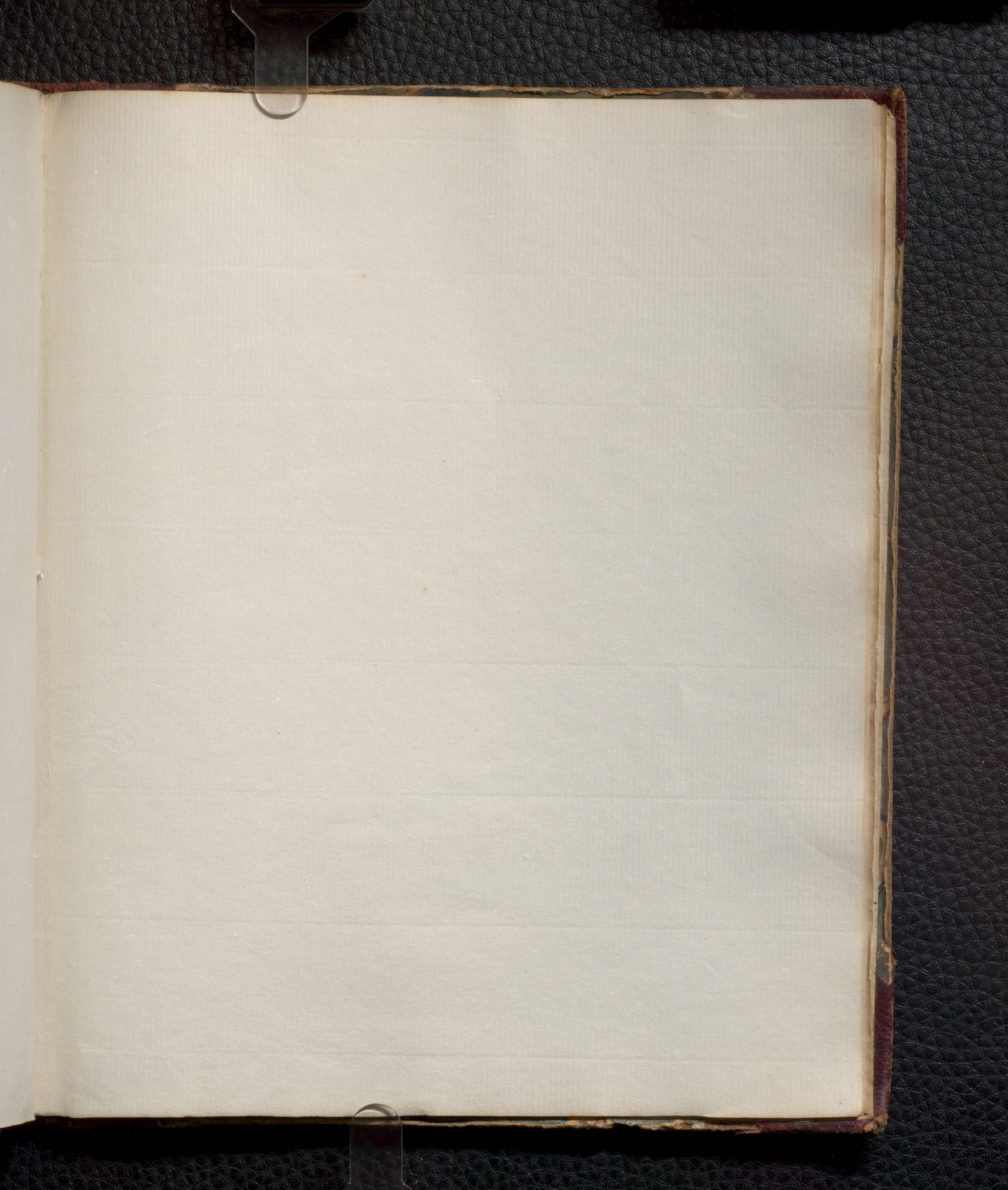


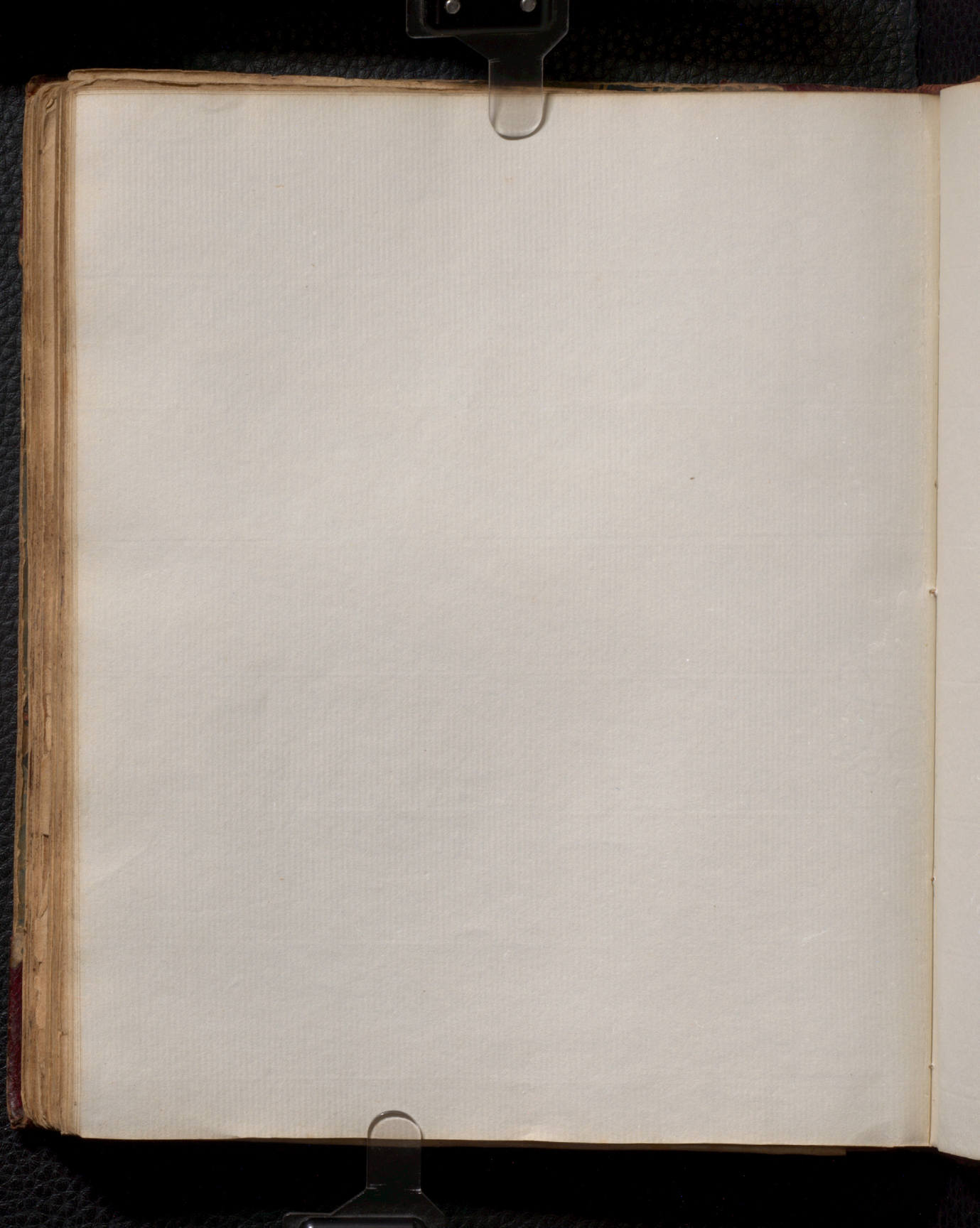


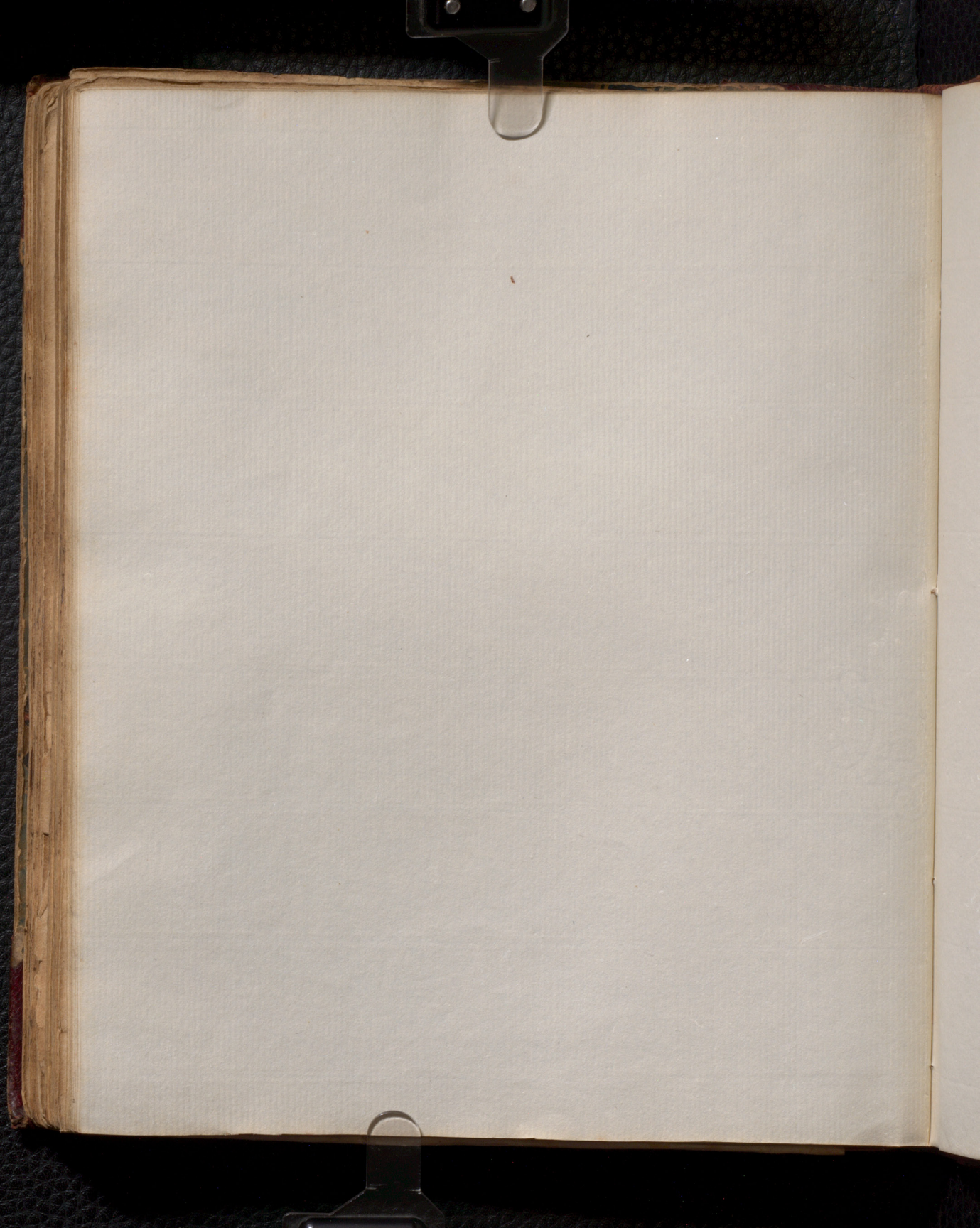


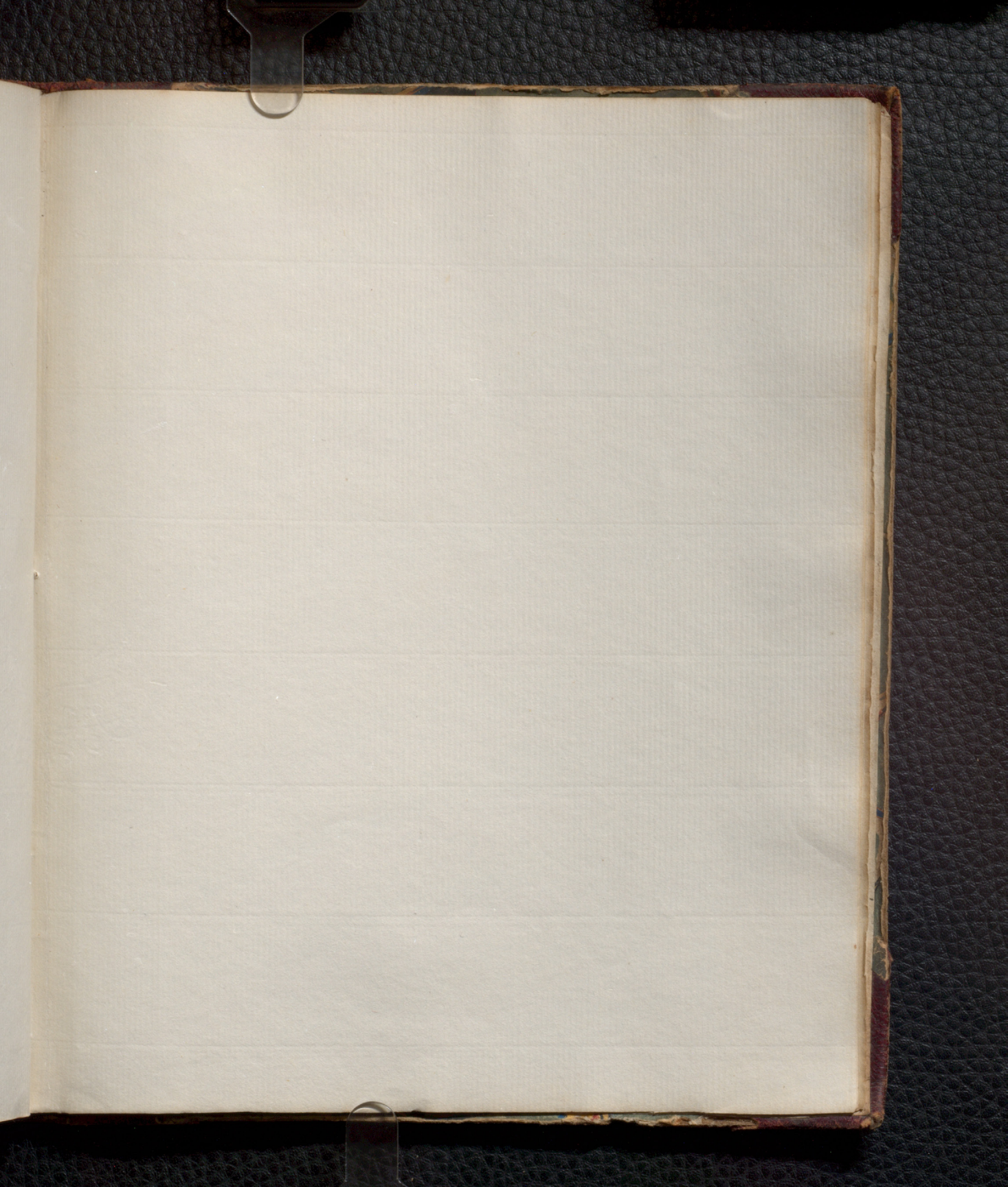


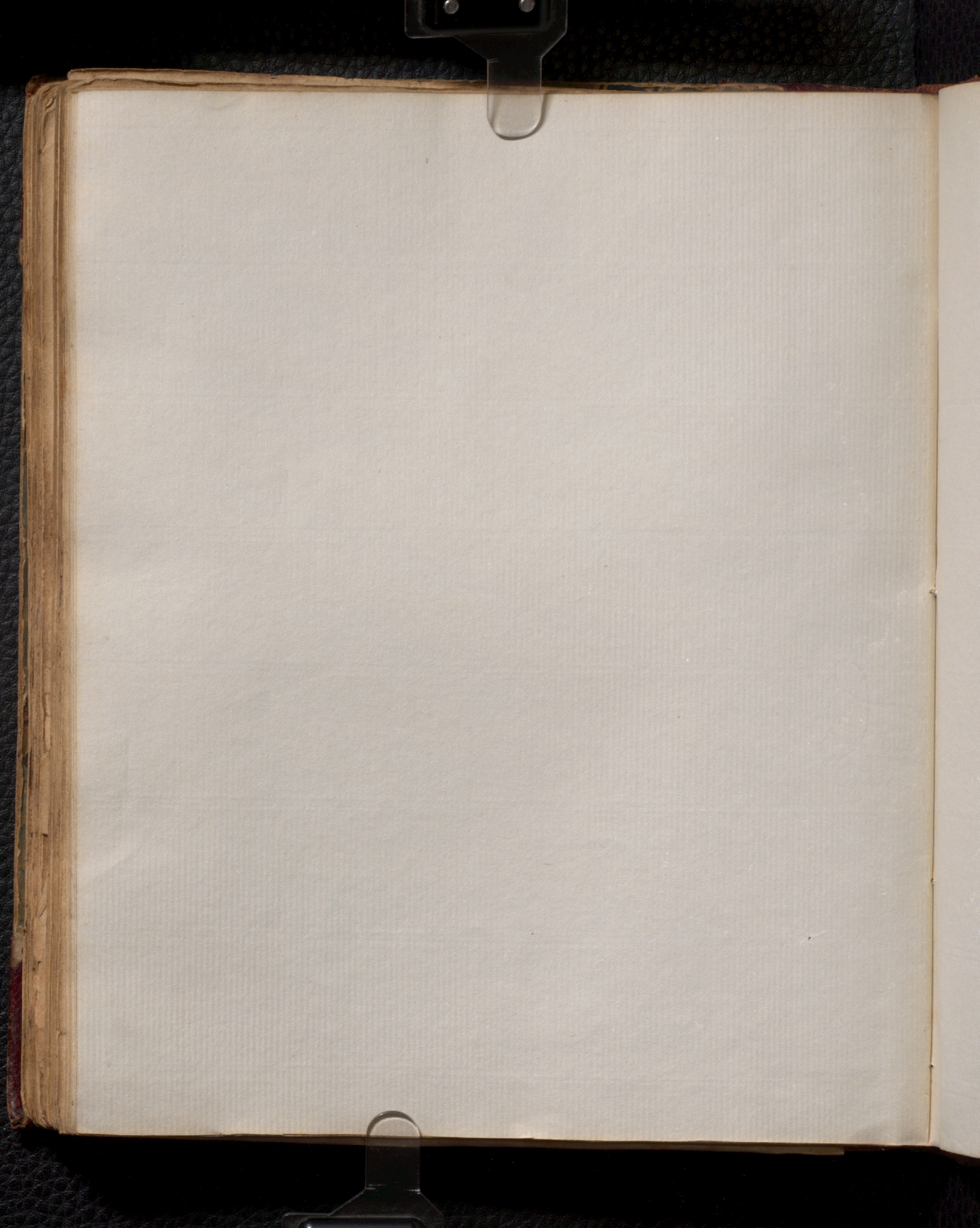


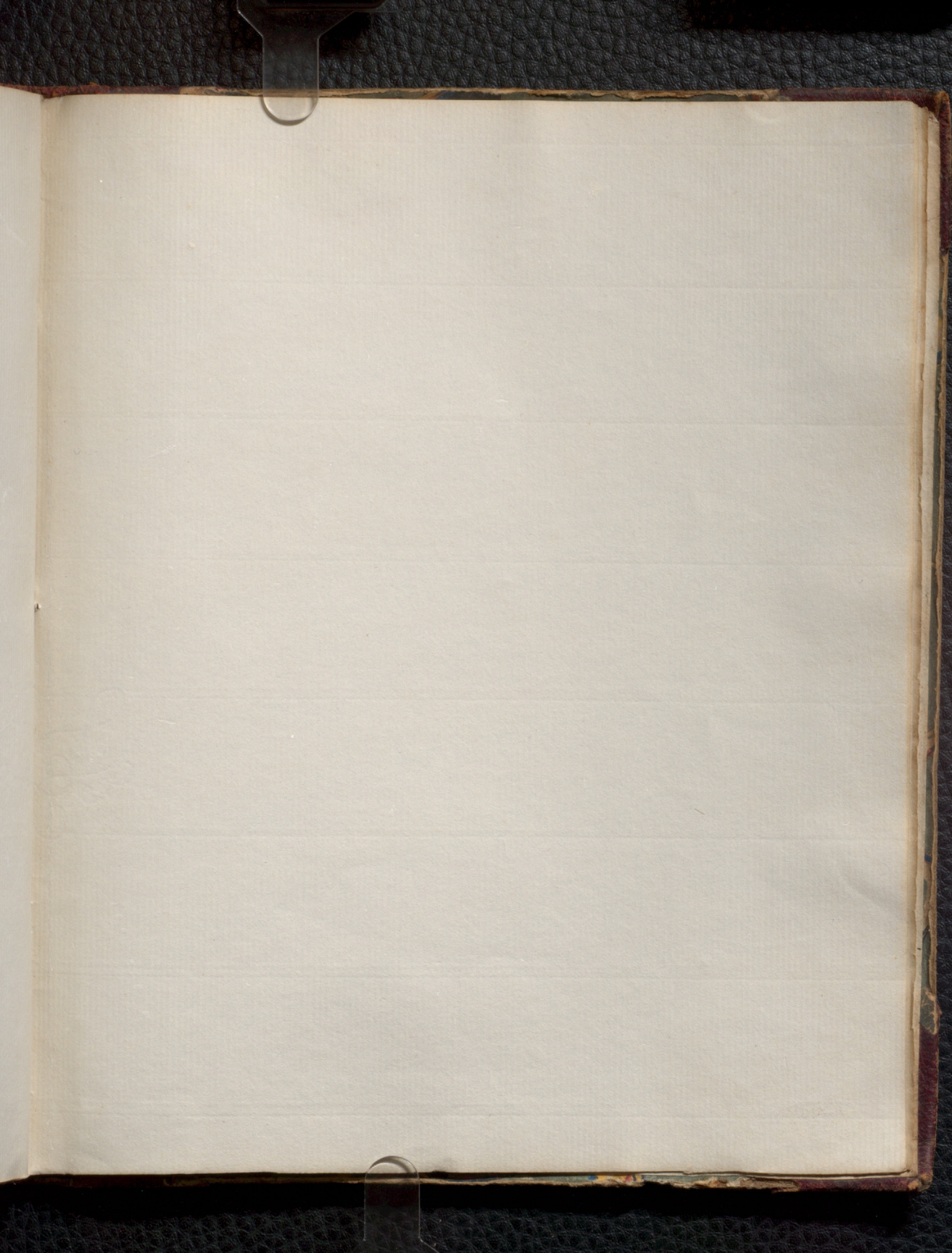


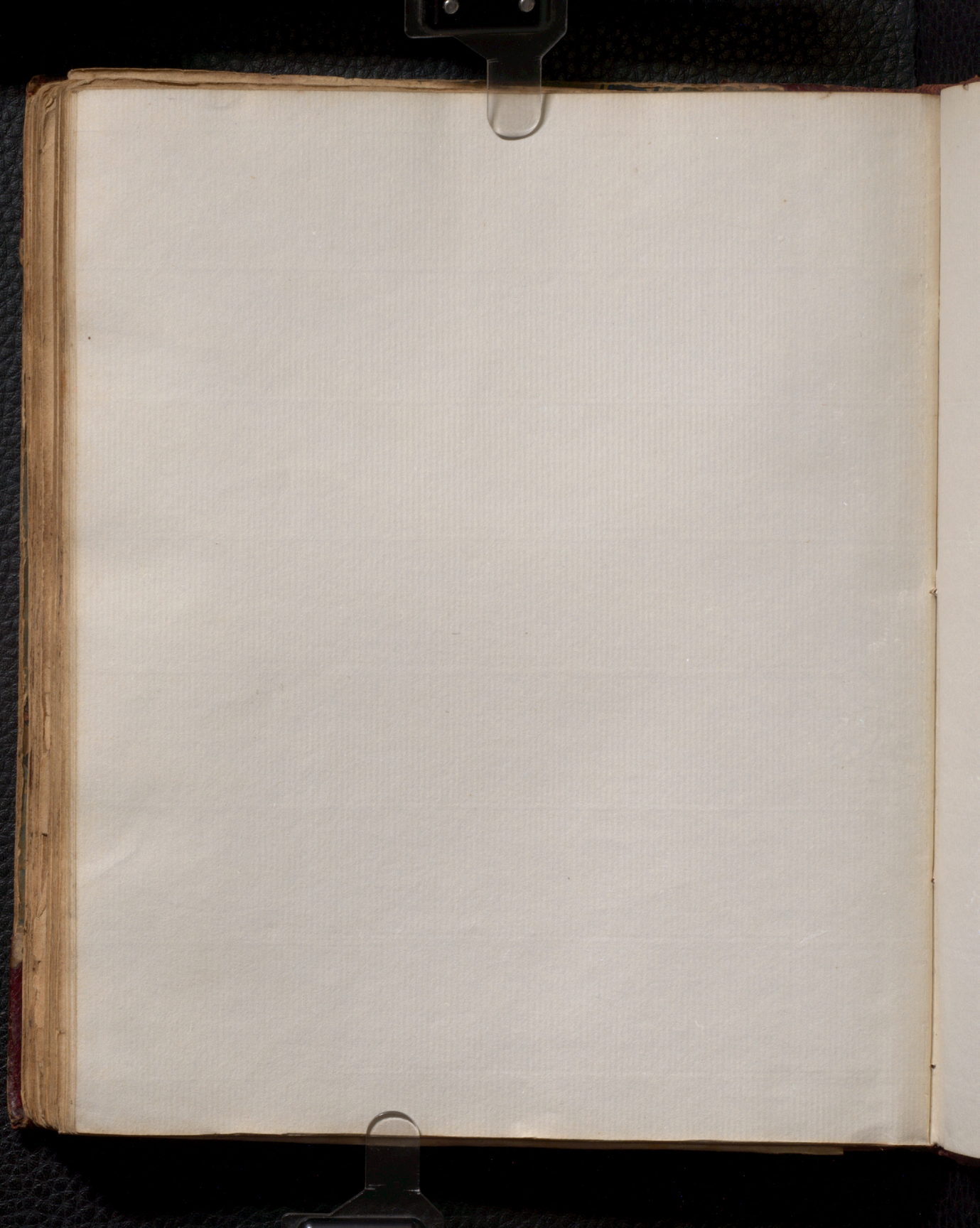


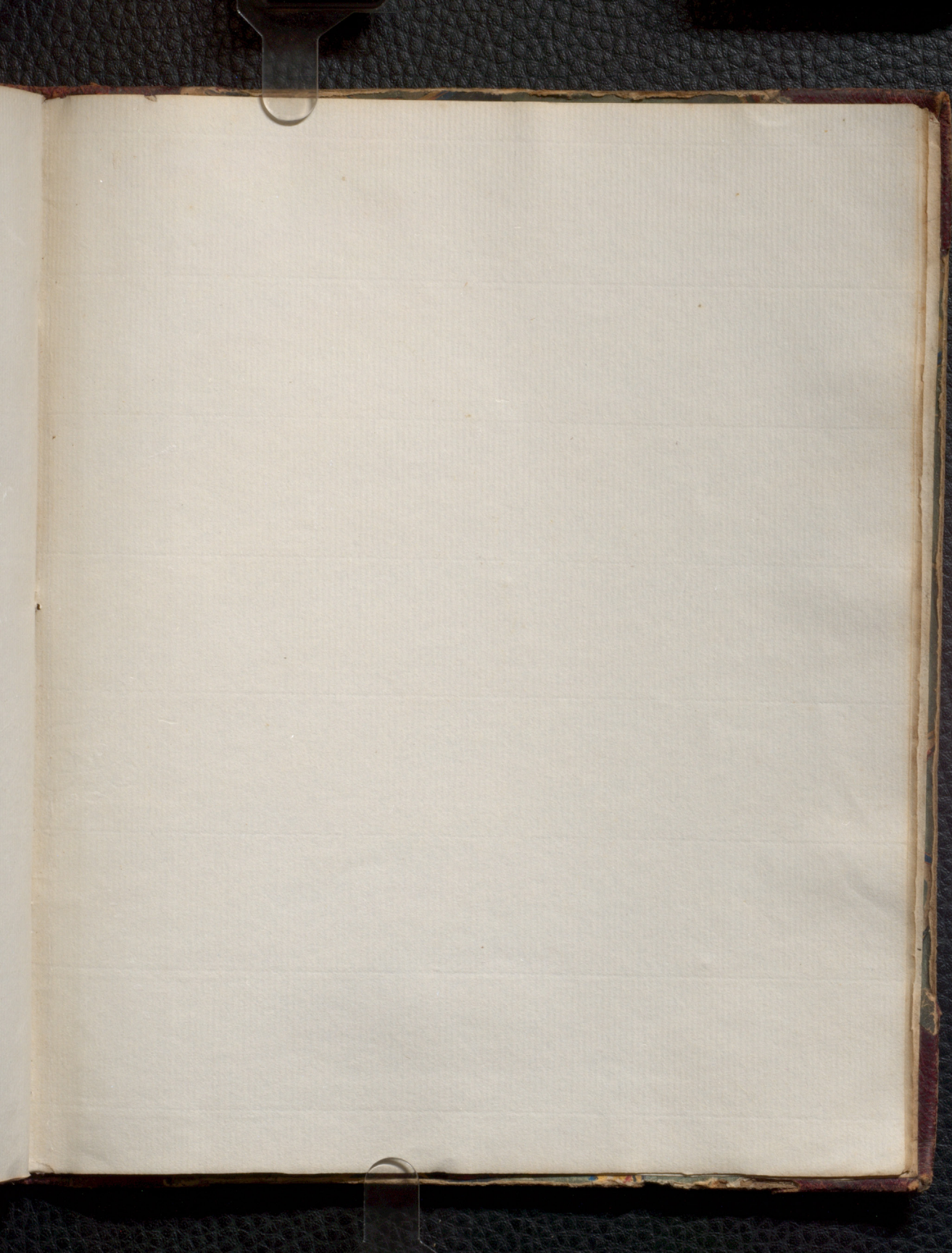


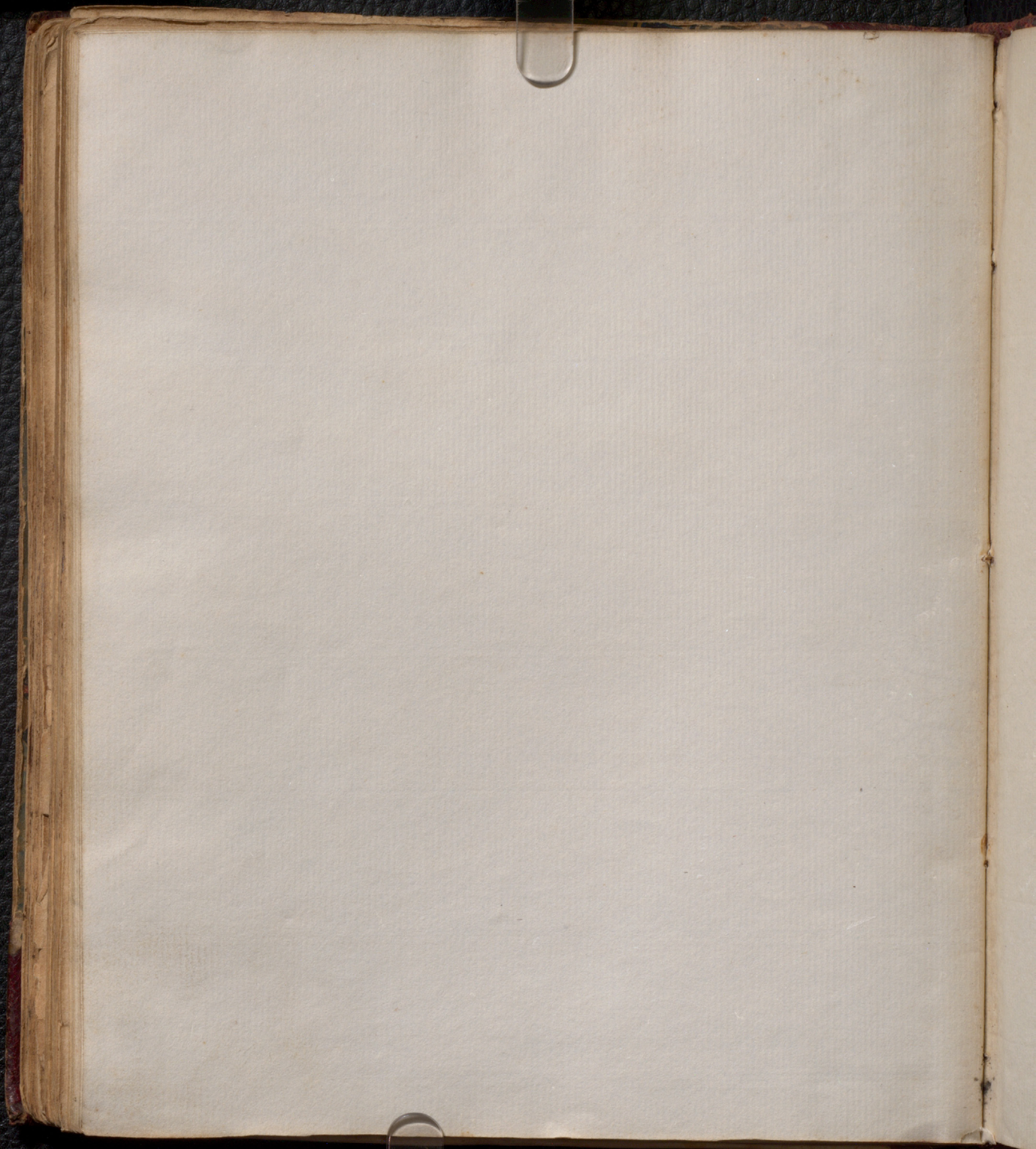


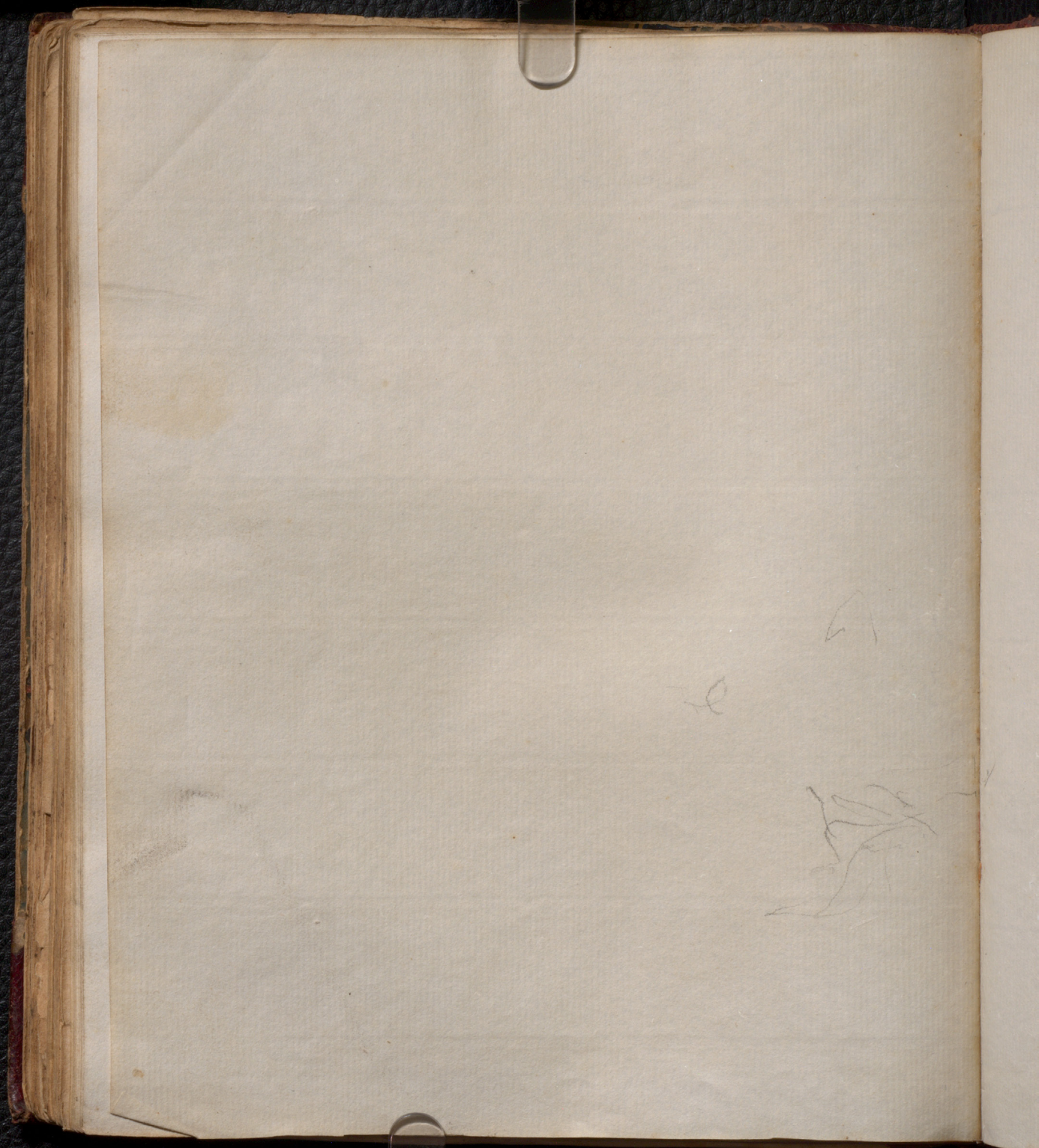












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